

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 48669 (R2/2-05) SDH Form 51-0001 Brown County Health Department P.O. Box 281 Nashville, IN 47448

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the parrative portion of this report.

The time li	mit for cor	rectio	n of each violation is specified in	the narrative portion of thi	is report.			
Establishment Name					Telephone Number	Date of Inspecti (mm/dd/yr)		ID#
					() Establishment	(mm/uwyr	,	
Establishm	ent Addres	s (nu	mber and street, city, state, ZIP co	de)	() elwher			
Owner					Purpose:	Follow-u	p Relea	se Date
					1. Routine			
Owner's A	ddress				2. Follow-up	Summar	y of Violatio	ons:
					3. Complaint	- ·		
Person in Charge					4. Pre-Operational	e-Operational C NC R		
Responsible	e Person's	E-ma	il		5. Temporary	Menu Type (See back of page)		
_					6. HACCP			
Certified F	ood Handl	er			7. Other (list)	12	3	_45
CDVTVC.V								
			ENTIFIED IN THE CHECKLIST AN					
			FROM PREVIOUS INSPECTIONS		JMMARY OF VIOLATIONS" AN	ND IN THE N		
Section#	C/NC	R		Narrative			To Be Co	orrected By
							_	_
								_
				_				
				_			-	
				-				
Received by	(name and	l title j	printed):		Inspected by (name and title p	orinted);		
Received by	(signature):			Inspected by (signature):	$1 \circ 07$, ,	
					J Heller			
cc:			cc:			cc:		

MENU TYPE

Principle of the Park of the P	
оли и поддер и познава до постава до постав	
An and a second an	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
To TOO CONTROL OF THE TOTAL OF	
REAL CONTRACTOR OF THE CONTRACTOR OF T	
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
PARTITION OF THE PARTITION OF T	
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.