

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 narrative portion of this report.

The time li	mit for cor	rectio	n of each violation is specified in the i	narrative portion of thi	is report.			
Establishment Name					Telephone Number	Date of In (mm/dd/yr		ID#
					() Establishancit	(mm/uu/yr	,	
Establishm	ent Addres	s (nu	mber and street, city, state, ZIP code)		() thener			
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	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
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			ENTIFIED IN THE CHECKLIST AND NA					
			FROM PREVIOUS INSPECTIONS ARE		JMMARY OF VIOLATIONS" A	ND IN THE N		
Section#	C/NC	R		Narrative			To Be Co	orrected By
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Received by	(name and	l title j	printed):		Inspected by (name and title)	printed):		
Received by	(signature):		Inspected by (signature):				
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cc:			cc:			cc:		

MENU TYPE

Principle of the Parket of the	
вые в раберу и сёнтереньской выполнять на выстранить на выполнять на выполнить на выстранить на выполнить на выполнить на выполнить на выстранить на выполнить на выполнить на выполнить на выполнить на выполнить на	
ticke district and attention attention of the state of th	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
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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.
	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially
3	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.