Retail Food Establishment Inspection Report

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.

Establishment Name	Telephone Number	Date of Inspection (mm/dd/yr)	PERMIT #
8th Street Pizza	502 533- 4135	4/12/2019	18-59

Establishment Address (number and street, city, state, zip code)
800 E. 8th St.   New Albany, IN 47150

Owner	Purpose:	Follow-up	Release Date
Clean Socks Hope Inc, DBA 8th Street Pizza	(1. Routine)	No	10 days

Owner's Address
P.O. Box 1422   New Albany, IN 47150

2. Follow-up
3. Complaint
4. Pre-Operational
5. Temporary
6. HACCP
7. Other (list)

Summary of Violations:

C Ⓧ   NC Ⓧ   R Ⓧ

Menu Type (See back of page)

1___ 2___ 3 X 4___ 5___

Person in Charge
Jeff Minton

Responsible Person's E-mail
jeff@cleansockshope.org

Certified Food Manager
Jeff Minton (7/25/22)

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
			No violations.	
			- Hand sink temperature takes 2-3 minutes to reach 100°F minimum	
			- FCHD recommends turning on 3-comp sink's hot water to expedite delivery	

Received by (name and title printed):	Inspected by (name and title printed):
Jeff Minton	A.J. Ingram (EHS)
Received by (signature):	Inspected by (signature):
	aj

cc: cc: cc: