



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X10100

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 <i>Adriana & Co. Donuts and Desserts</i>	Telephone Number <i>812 923 0011</i>	Date of Inspection (mm/dd/yr) <i>12/23/2019</i>	PERMIT # <i>19-05</i>
Establishment Address (number and street, city, state, zip code) <i>5401 US 150 Floyd Knobs, IN 47119</i>	<i>812 786 6190</i>		
Owner <i>Bernie Pasquarino</i>	Purpose: Routine <u>2. Follow-up</u>	Follow-up NO	Release Date <i>10 days</i>
Owner's Address <i>129 W. Court Ave Jeffersonville, IN 47130</i>	3. Complaint	Summary of Violations: <input checked="" type="checkbox"/> C <input checked="" type="checkbox"/> NC <input checked="" type="checkbox"/> R	
Person in Charge <i>Myra Martino</i>	4. Pre-Operational	Menu Type (See back of page)	
Responsible Person's E-mail	5. Temporary	1 <u> </u> 2 <u>X</u> 3 <u> </u> 4 <u> </u> 5 <u> </u>	
Certified Food Manager <i>Myra Martino (2/6/24)</i>	6. HACCP		
	7. Other (list)		

- 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
			<i>No violations. All corrections made.</i>	

Received by (name and title printed): <i>MYRA MARTINO Manager</i>	Inspected by (name and title printed): <i>A.J. Ingram (EHS)</i>
Received by (signature): <i>Myra Martino</i>	Inspected by (signature): <i>AJ</i>
cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
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.
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.