



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 <b>Aladdin's Cafe</b>		Telephone Number <b>502 819 0405</b>	Date of Inspection (mm/dd/yr) <b>12/11/2019</b>	PERMIT # <b>19-08</b>
Establishment Address (number and street, city, state, zip code) <b>37 Bank St. (site #2) New Albany, IN 47150</b>		<b>502 489 7909</b>		
Owner <b>Mike Sajaja</b>	Purpose: <u>Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <b>No</b>	Release Date <b>10 days</b>	
Owner's Address		Summary of Violations: <b>C <del>Q</del> NC <u>1</u> R <del>X</del></b>		
Person in Charge <b>Mike Sajaja</b>		Menu Type (See back of page)		
Responsible Person's E-mail		<b>1 ___ 2 ___ 3 <u>X</u> 4 ___ 5 ___</b>		
Certified Food Manager <b>Mohammed Sajaja</b>				

- 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
297	NC		Observed fan bulbs to have build-up	Today

Received by (name and title printed): <b>Mike Sajaja</b>	Inspected by (name and title printed): <b>A.J. Ingram (EHS)</b>
Received by (signature): 	Inspected by (signature): 
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.



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