



Retail Food Establishment Inspection Report

Floyd County Health Department
 Telephone: 812-948-4726

X678

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>American Legion "Bonnie Sloan" Post #28</i>	Telephone Number () Establishment <i>812-945-1944</i> () Owner	Date of Inspection (mm/dd/yr) <i>1-18-19</i>	ID # <i>18-10</i>
Establishment Address (number and street, city, state, zip code) <i>1930 McDonald Ln New Albany, IN 47150</i>	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <i>NO</i>	Release Date <i>Today</i>
Owner <i>American Legion Post #28</i>		Summary of Violations: <i>C NC R</i>	
Owner's Address <i>PO Box 1265 NA, IN 47150</i>	Menu Type (See back of page) <i>1 2 3 4 5</i>	Person in Charge <i>Debbie Cuffinham</i>	
Responsible Person's E-mail		Certified Food Handler <i>Darlene Williams 1-7-23</i>	

- 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/N/C	R	Narrative	To Be Corrected By
189	C		Measured chili made the night before at 55°F. - Cooling food must be cooled to 41° or below in 6 hrs. - Use smaller containers, ice bath, or ice paddles to rapidly cool. See Sec. 190	Today
295	NC		Observed dried food debris on can opener. - Chili moved to ice bath.	Today

Received by (name and title printed): <i>Deborah L. Cottingham Bar Manager</i>	Inspected by (name and title printed): <i>Thomas Snider, EHS</i>
Received by (signature): <i>Deborah L. Cottingham</i>	Inspected by (signature): <i>Thomas Snider</i>
cc:	cc:

