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 #
Dairy Queen	812-944-0247	7-22-19	19-~~15~~ 76

Establishment Address (number and street, city, state, zip code)
~~2116~~ @ 648 State St New Albany, IN 47150 — 952-944-1304

Owner: Fravenshuh Hospitality Group of IN/Ky Inc

Owner's Address: 7101 W. 78th St Ste 200

Person in Charge: Melissa Stewart

Responsible Person's E-mail:

Certified Food Manager: Melissa Stewart 11-9-22

Purpose:
1. Routine (circled)
2. Follow-up
3. Complaint
4. Pre-Operational
5. Temporary
6. HACCP
7. Other (list)

Follow-up: NO   Release Date: Today

Summary of Violations: C 1   NC 4   R ⊗

Menu Type (See back of page): 1__ 2__ 3 ✓ 4__ 5__

• 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
187	C		Measured at gravy at 130°F. - Unit was low on water.	Corrected
392	NC		Observed 2 dumpsters open.	Corrected
410	NC		Observed missing light shield in men's restroom.	1 week
426	NC		Observed ~50 scattered cigarette butts near entrance & in landscaping near entrance.	2 days
431	NC		Observed splatter on ceiling above ice cream machines.	2 days
			Observed lobby coke machine drain in need of cleaning.	2 days

Received by (name and title printed): Melissa Stewart (General Manager)

Received by (signature): MStewart

Inspected by (name and title printed): Thomas Snider, EHS

Inspected by (signature): Thomas Snider

cc: cc: cc: