



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 Dairy Queen	Telephone Number 912-923-9551	Date of Inspection (mm/dd/yr) 12-10-19	PERMIT # 19-76
Establishment Address (number and street, city, state, zip code) 700 Highlander Pt Dr Floydshoals IN 47119	Owner Frauenstuh Hospitality Group	Follow-up NO	Release Date Today
Owner's Address 7101 W. 78th St Suite 200 Minneapolis MN 55439	Purpose: 1. Routine	Summary of Violations: C 1 NC 5 R 6	
Person in Charge Susanne Lynch	2. Follow-up	Menu Type (See back of page) 1 2 3 4 5	
Responsible Person's E-mail	3. Complaint		
Certified Food Manager Susanne Lynch 2-7-20	4. Pre-Operational		
	5. Temporary		
	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
294	C		Observed dishes not being submerged in sanitizer in warewash process.	Corrected
218	NC		Observed ice build up on ceiling of walk-in freezer. - Work order already made.	2 weeks
239	NC		Observed single service containers not inverted.	Corrected.
324	NC		Observed hose for sanitizer near mop sink to be leaking. - Near 90° fitting.	1 week
416	NC	R	Observed dead bugs in light shield near ice bin/machine.	3 days
431	NC		Observed buildup of debris in grout in "front center" tile.	2 weeks

Received by (name and title printed): DANIEL LEITNER DISTRICT MGR	Inspected by (name and title printed): Thomas Swider, EHS
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.

