



Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X6660

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>Dairy Queen</b>	Telephone Number <b>812 944 0247</b>	Date of Inspection (mm/dd/yr) <b>12/11/2019</b>	PERMIT # <b>19-74</b>
Establishment Address (number and street, city, state, zip code) <b>6048 State St. New Albany, IN 47150</b>	<b>952 944 1304</b>		
Owner <b>FRAVENSHUH Hospitality Group of IN/KY LLC</b>	Purpose: <input checked="" type="radio"/> Routine	Follow-up <b>YES</b>	Release Date <b>10 days</b>
Owner's Address <b>701 W. 75th St (suite 200) Minneapolis, MN 55439</b>	2. Follow-up	Summary of Violations: <b>C <u>0</u> NC <u>10</u> R <u>1</u></b>	
Person in Charge <b>Melissa Stewart</b>	3. Complaint		
Responsible Person's E-mail	4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager <b>Melissa Stewart (11/9/22)</b>	5. Temporary	1 <u>  </u> 2 <u>  </u> 3 <u>X</u> 4 <u>  </u> 5 <u>  </u>	
	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
177	NC		Observed butter and salt uncovered in sundae prep area	Today
218	NC		Observed prep cooler lids to be broken or missing	1 month
245	NC		Observed damp rags at both 3-comp sinks	Retrain staff
239	NC		Observed box of equipment under 3-comp sink near drive-thru	Today
297	NC		Observed build-up around lobby soda nozzle and ice chute	Today
310	NC		Observed ceiling grades near drive-thru to be dusty	Today
347	NC		Observed paper towels at drive thru hand sink to be empty	Today
389	NC		Observed mop water and soiled mop head needing disposed	Today
422	NC		Observed employee coats stored on BOH prep table	Retrain staff
431	NC	R	Observed BOH, drive-thru, sundae ceilings to be splattered	1 month

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



