



Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

8678

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>Daisy's Country Cooking</i>	Telephone Number ( ) Establishment <i>812-944-8101</i>	Date of Inspection (mm/dd/yr) <i>1-10-19</i>	ID # <i>18</i>
Establishment Address (number and street, city, state, zip code) <i>223 W. 5<sup>th</sup> St New Albany, IN 47150</i>	( ) Owner <i>812-945-1299</i>		<i>-71</i>
Owner <i>Jim Padgett / Padgett inc</i>	Purpose: <u>1. Routine</u>	Follow-up <i>Yes</i>	Release Date <i>Today</i>
Owner's Address <i>901 E. 4<sup>th</sup> St New Albany IN 47150</i>	2. Follow-up	Summary of Violations: <i>C 2 TS 3 NC 1 R 1</i>	
Person in Charge <i>Matt Johnson</i>	3. Complaint	Menu Type (See back of page) <i>1 2 3 4 5</i>	
Responsible Person's E-mail	4. Pre-Operational		
Certified Food Handler <i>Luis Flores 7-18-21</i>	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
187	C		Measured chopped ingredients for onlets at 50°F. - Containers were in a pan with ice but were not in contact with ice.	Corrected
189	C		Measured pan of green beans cooked the night before at 50°F. - See code 190 for cooling recommendations.	Today
295	NC		Observed can opener & stand, potatoe skinner and meat slicer in need of more frequent cleaning.	today
297	NC		Observed build up of crumbs on lower shelves of prep tables in kitchen and near potato skinner.	4 days
			Observed area around drink nozzles and ice chute in dining room drink machine to be in need of cleaning.	Today's
422	NC	R	Observed personal items on meat slicer & prep table.	Today

Received by (name and title printed): <i>Matt Johnson, Manager</i>	Inspected by (name and title printed): <i>Thomas Snider, EHS</i>
Received by (signature): <i>[Signature]</i>	Inspected by (signature): <i>[Signature]</i>
cc:	cc:

