



Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X10000

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>Seeds and Greens Natural Market and Deli</i>	Telephone Number <i>812 944 3800</i>	Date of Inspection (mm/dd/yr) <i>12/10/2014</i>	PERMIT # <i>19-273</i>
Establishment Address (number and street, city, state, zip code) <i>207 W. 1st St. New Albany, IN 47150</i>			
Owner <i>Stacey Freibert</i>	Purpose: <input checked="" type="radio"/> 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's Address		Summary of Violations: <i>C 2 NC 2 R 2</i>	
Person in Charge <i>Stacey Freibert</i>		Menu Type (See back of page) <i>1 2 3 X 4 5</i>	
Responsible Person's E-mail			
Certified Food Manager <i>Stacey Freibert (6/6/24)</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/NC	R	Narrative	To Be Corrected By
130	C		Observed (2) uncovered employee drinks in kitchen	Corrected
438	C		Observed unlabeled chemical sprayed in kitchen	Corrected
256	NC		Observed no thermometer in dairy/meat retail cooler	1 week
413	NC		Observed 1/2" vertical/middle gap at entrance bottom	1 week

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



