



Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X 10600

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>Silver Street UMC</b>	Telephone Number <b>812 948 1331</b>	Date of Inspection (mm/dd/yr) <b>12/11/2019</b>	PERMIT # <b>19-280</b>
Establishment Address (number and street, city, state, zip code) <b>413 Silver St. New Albany, IN 47150</b>			
Owner	Purpose: <u>1. Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <b>NO</b>	Release Date <b>TODAY</b>
Owner's Address		Summary of Violations: <b>C 1 NC 1 R 0</b>	
Person in Charge <b>Claudia Popson</b>		Menu Type (See back of page) <b>1 2 3 X 4 5</b>	
Responsible Person's E-mail			
Certified Food Manager <b>Karen Duke (2/24/22)</b>			

- 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
191	C		Observed Fruit cocktail in a wrapped bowl and bag of peaches and cherries without a date -lacking a date makes it difficult for rotating volunteers to know what is appropriate to use -also, the peaches and cherries were in a zip-lock bag and unsure of their origin. No food from private residence	Remind volunteers to date mark open items/leftovers
416	NC		Observed dried rice puffs in pantry closets - appeared dry and not fresh. Establishment has approved bulk stations.	Today

Received by (name and title printed): <b>Claudia Popson</b>	Inspected by (name and title printed): <b>A.J. Ingram (EHS)</b>
Received by (signature): <i>Claudia Popson</i>	Inspected by (signature): <i>ai</i>
cc:	cc:
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.



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11. 12. 13. 14. 15. 16. 17. 18. 19. 20.

21. 22. 23. 24. 25. 26. 27. 28. 29. 30.  
31. 32. 33. 34. 35. 36. 37. 38. 39. 40.  
41. 42. 43. 44. 45. 46. 47. 48. 49. 50.  
51. 52. 53. 54. 55. 56. 57. 58. 59. 60.