



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X1060

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>The Exchange Pub + Kitchen</i>	Telephone Number <i>812 948 6581</i>	Date of Inspection (m/m/dd/yr) <i>12/12/2019</i>	PERMIT # <i>19-317</i>
Establishment Address (number and street, city, state, zip code) <i>110 W. Main St. New Albany, IN 47150</i>	<i>582 338 2400</i>		
Owner <i>Jan Hall</i>	Purpose: 1. Routine <u>2. Follow-up</u> 3. Complaint <u>4. Pre-Operational</u> 5. Temporary 6. HACCP 7. Other (list)	Follow-up <i>no</i>	Release Date <i>10 days</i>
Owner's Address		Summary of Violations: C <u>Q</u> NC <u>Q</u> R <u>Q</u>	
Person in Charge <i>Jan Hall</i>		Menu Type (See back of page)	
Responsible Person's E-mail		<i>1 2 3 X 4 5</i>	
Certified Food Manager <i>Joe Horvath (11/15/22)</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
			<i>No violations. All corrections made.</i>	
			<i>New expansion ready for service</i>	

Received by (name and title printed): <i>JAN HALL OWNER</i>	Inspected by (name and title printed): <i>A.J. Ingram (EHS)</i>
Received by (signature): <i>[Signature]</i>	Inspected by (signature): <i>[Signature]</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.