



Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X1000

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>Floyd Central High School</i>	Telephone Number <i>812 542 8574</i>	Date of Inspection (mm/dd/yr) <i>10/21/2019</i>	PERMIT # <i>A-109</i>
Establishment Address (number and street, city, state, zip code) <i>6575 Old Vincennes Rd. Floyd Knobs, IN 47119</i>	Purpose: <u>Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <i>No</i>	Release Date <i>10 days</i>
Owner <i>NAFCS</i>		Summary of Violations: <i>C 0 NC 8 R 1</i>	
Owner's Address <i>2801 Grantline Rd New Albany, IN 47150</i>	Responsible Person's E-mail	Menu Type (See back of page) <i>1 2 3 X 4 5</i>	
Person in Charge <i>Robin Richardson / Erica Rodgers</i>		Certified Food Manager <i>Robin Richardson (6/13/24)</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
204	NC		Observed foul odor coming from interior of serving hot holding unit - FCHD noted evidence of chipped insulation and styrofoam	1 week
218	NC	R	Observed ice build-up on freezer door frame	2 weeks
245			Observed sanitiser rag allowed to dry/damp rag on prep counter	Corrected
310	NC		Observed storage ceiling vent to be dusty	Today
416	NC		Observed dead bugs in light shields	2 weeks
430	NC		Observed leak in tray room light shield	2 weeks
431	NC		Observed tray room to be cluttered and implements to be left soiled — FCHS cafeteria staff do not use room, however trays and garbage disposal had been in recent use — If used for the purpose of feeding students then room should be staffed by food safety trained personnel	2 weeks
433	NC		Observed mop in prep and tray rooms not properly hung	Corrected

Received by (name and title printed): <i>Erica Rodgers</i>	Inspected by (name and title printed): <i>A.J. Ingram (EHS)</i>
Received by (signature): <i>Erica Rodgers</i>	Inspected by (signature): <i>aj</i>
cc:	cc: