Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone:812-948-4726
x6666

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: Dairy Queen	**Telephone Number**: 812 923 9551	**Date of Inspection (mm/dd/yr)**: 5/15/2019	**PERMIT #**: 18 - 70
Establishment Address (number and street, city, state, zip code): 700 Highlander Point Dr. Floyds Knobs, IN 47119			
Owner: Fravenshuh Hospitality Group	**Purpose:** (1. Routine) 2. Follow-up (3. Complaint) 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) _____	**Follow-up**: YES	**Release Date**: TODAY
Owner's Address: 7101 W. 78th St. (Suite 200) Minneapolis, MN 55439		Summary of Violations: C 5 NC 8 R____	
Person in Charge: Julia McKinnly			
Responsible Person's E-mail		Menu Type *(See back of page)* 1___ 2___ 3 X 4___ 5___	
Certified Food Manager: Suzanne Lynch (2/7/20)			

• 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	C		FCHD can confirm complaint is valid. Upon arrival, employee was restricted to off-loading delivery truck with finger bandaged and covered with glove. Areas in question were sanitized.	See attached complaint form
136	C		Observed uncovered employee mug at pancake prep station.	Retrain staff
	C		Observed evidence of employees smoking in storage shed - all items in shed should be inventoried and sanitized or discarded if contaminated with ash or smoke. - shed should be cleaned and sanitized.	2 weeks
191	C		Observed (2) undated bins of sliced tomatoes in walk-in	Today
438	C		Observed unlabeled chemical spray bottle at 3-comp sink	Today
177	NC		Observed ice bin at front counter being left open	Retrain staff
297	NC		Observed front counter 1) coffee bulb and 2) tea bulb to be dirty	Today
310	NC		Observed FOH and BOH grated ceiling vents to be dusty	2 weeks
324	NC		Observed wash and sanitize hoses at 3-comp needing cut to"	Today
392	NC		Observed dumpster left open.	Today
416	NC		Observed dead bugs in BOH light shields	2 weeks
			See page 2	

Received by (name and title printed): Julia McKinley (ASS. GM)	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature): Julia McKinley	Inspected by (signature): aj
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.

NARRATIVE REPORT

Establishment Name	Address	Inspection Date
Dairy Queen	700 Highlander Point Dr. Floyds Knobs, IN	5/15/2019

Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
430	NC		Observed the following [redacted] repairs required:	2 weeks
			1) Stained ceiling tiles in lobby	
			2) Exposed ceiling insulation over drive-thru station	
431	NC		Observed the following areas in need of cleaning:	2 weeks
			1) Drive-thru station dusty and dirty/food crumbs	
			2) Prep light shields dirty	
			FCHD will require certified food manager (Ms. Lynch)	
			to host an all employee food safety basics training	
			prior to follow-up inspection.	
			- all employees should initial and date a roster upon	
			receiving training	
			Issues were also discussed with RGM (Daniel Leitner)	

Received By (Name & Title)

Inspected By (Name & Title) A. J. Ingram (EHS)

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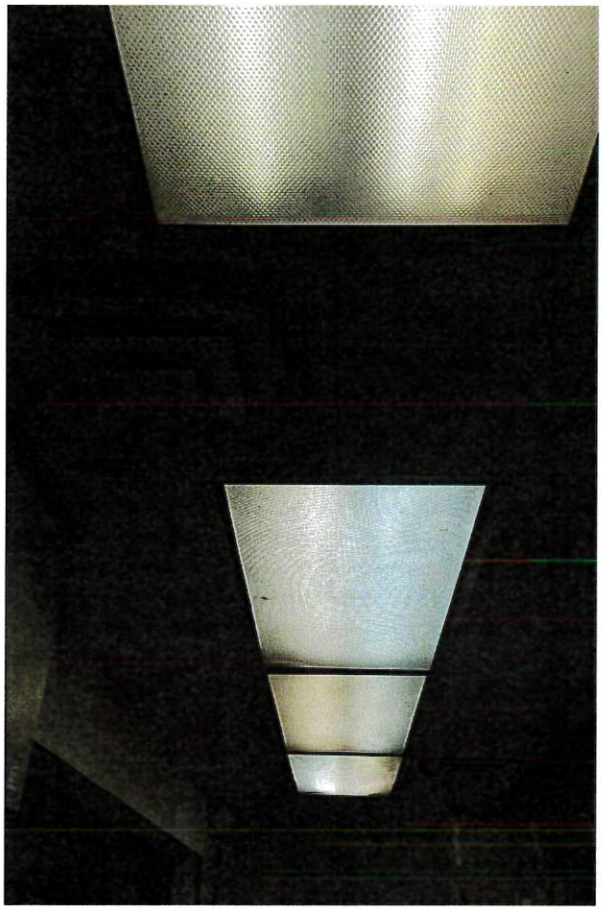
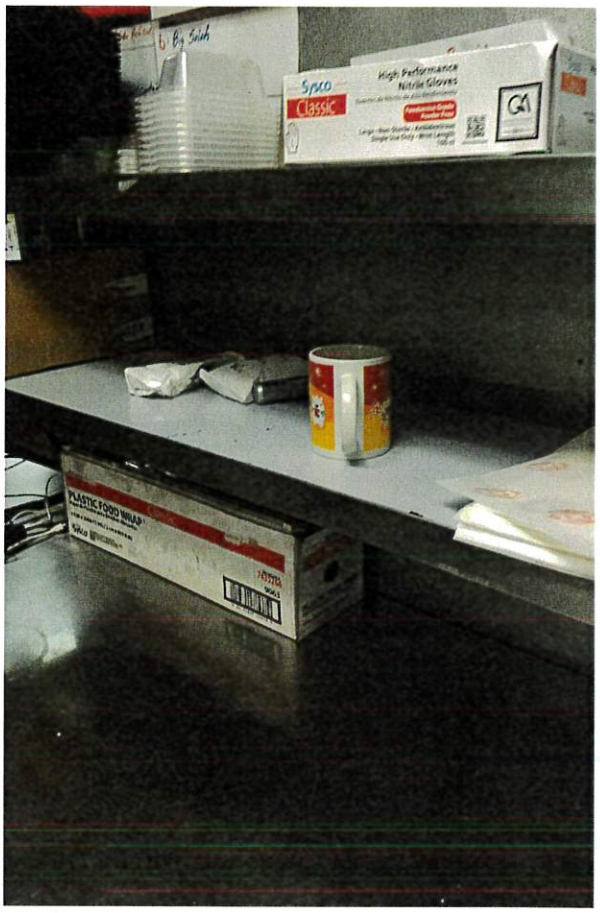
State Form 48621(R2 / 8-05)

a/1

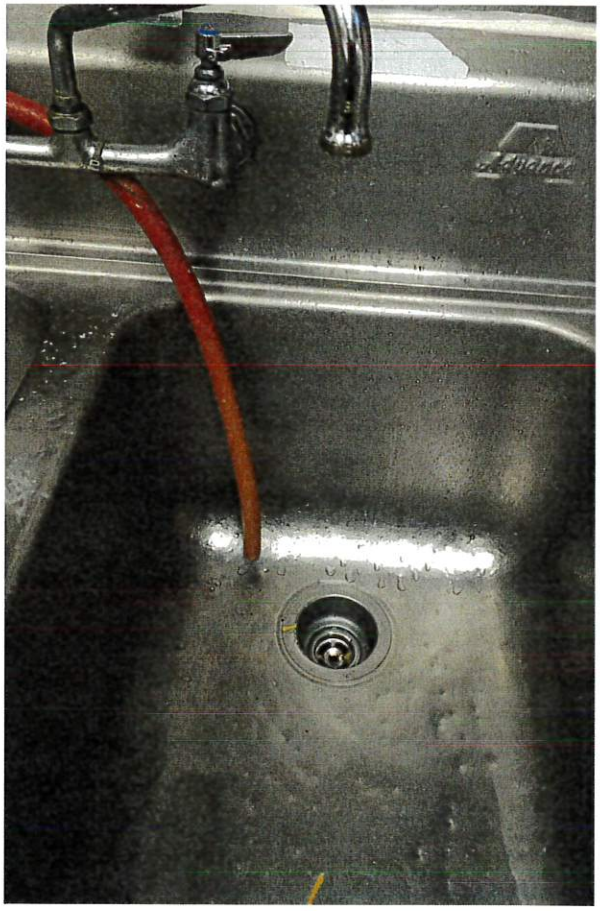
Floyd County Health Department Inspection Notes

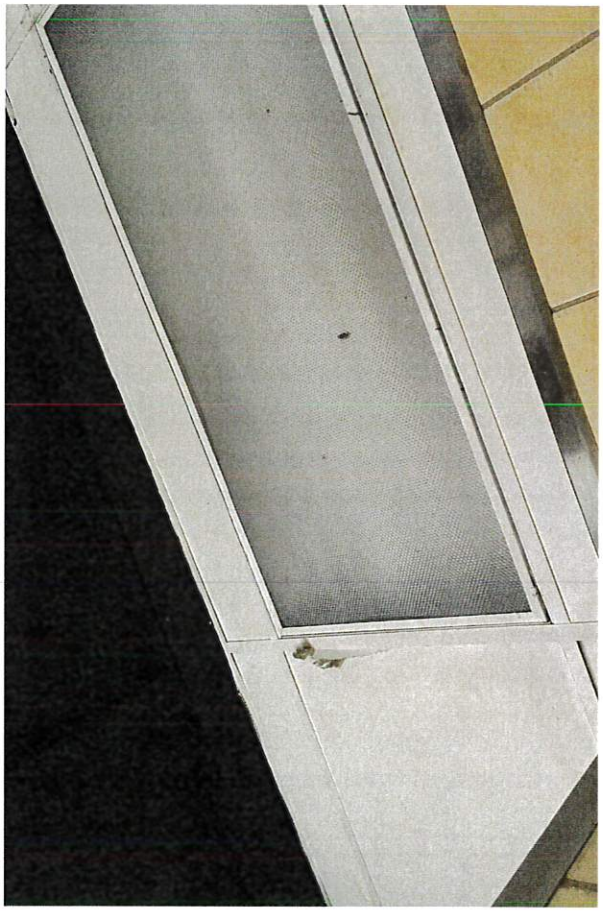
	Code #	C/NC	Comments
			CFH: Food Code:
			PIC: Julian McKinley Health Policy:
			email:
			[redacted] Michael Grimes 7:30 – 8:00 am
			band-aid
	204	C	cut left finger asked for glove too
2	191	C	undated sliced tomato
(T)	136	C	uncovered employee mug at pancake
7	324		hose length
3	438	C	unlabeled chemical @ 3-comp
11	431		dirty light shields / [illegible]
9	416		dead bugs in light shield
(10)	430		exposed insulation drive-thru
5	297		checkout coffee build-up
	297		" tea build
4	177		FOH ice bin open
6	310		dusty vent over freestyle / bathroom hall
(10)	430		stained ceiling tiles lobby
8	392		dumpster open
(T)	136	C	shed

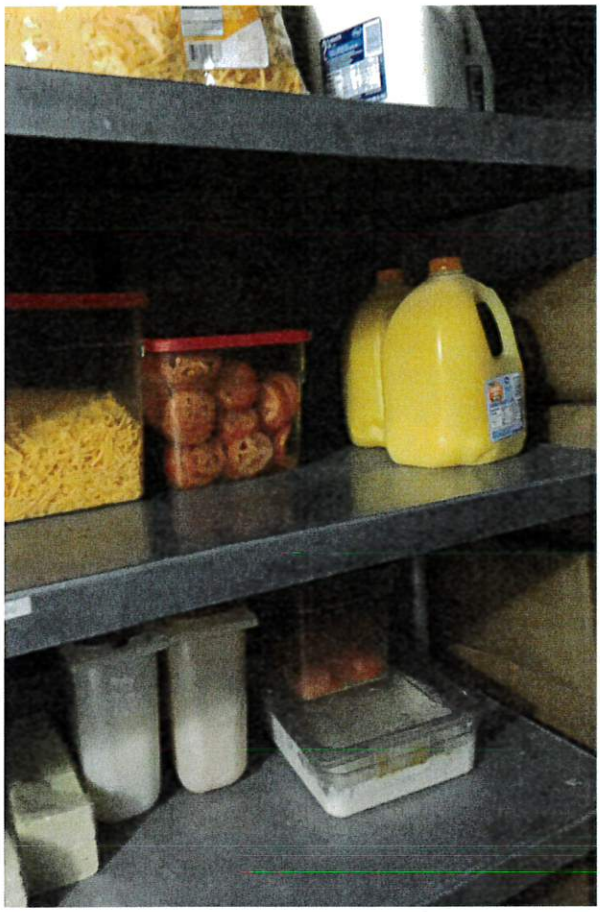



Spsco
Classic
High Performance
Nitrile Gloves
PLASTIC FOOD WRAP

ClickSan™ Disinfectant/Sanitizer
Disinfectante/Sanitizante ClickSan
Sanitizing / Sanitizer
Fill
Test Strip







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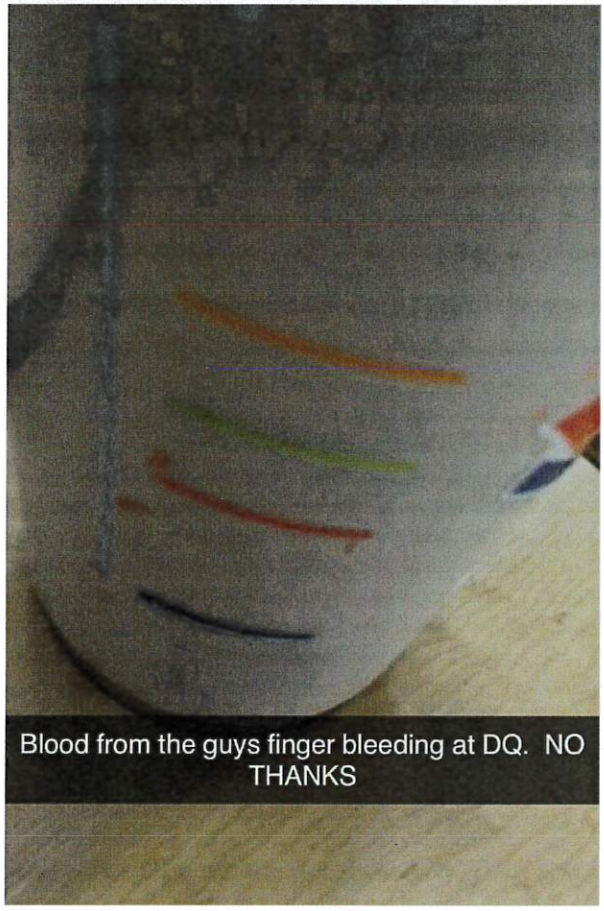
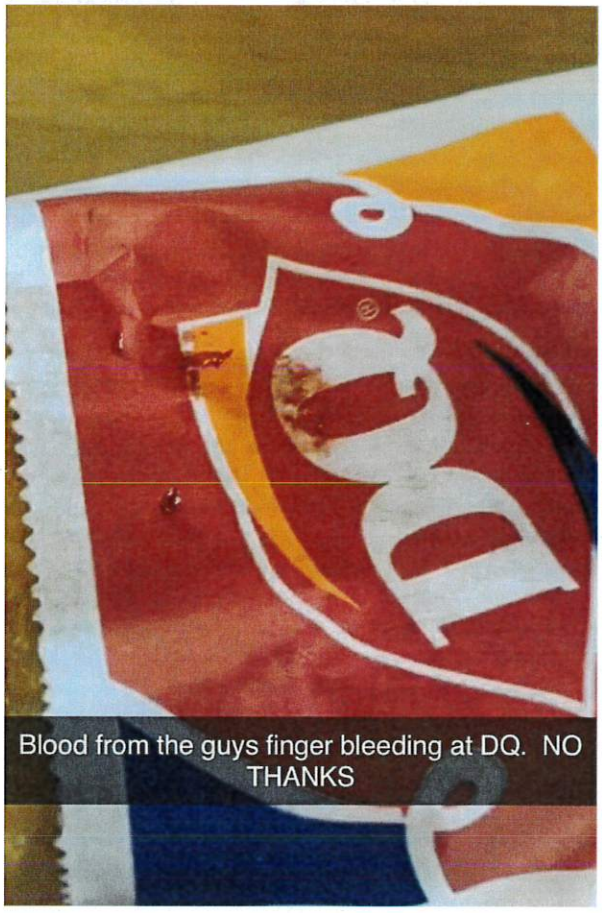
FLAWLESS

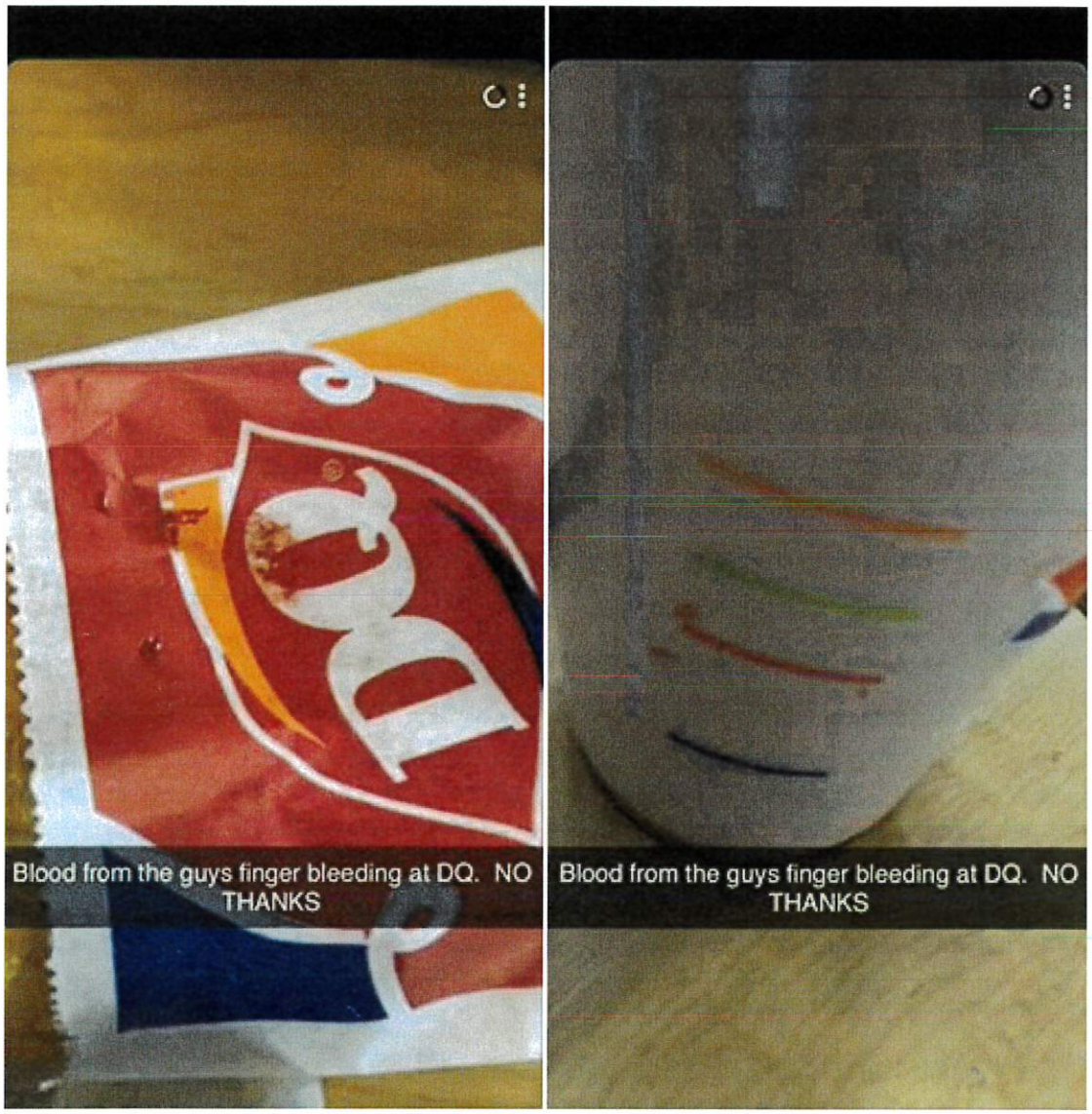

Blood from the guys finger bleeding at DQ. NO THANKS


Blood from the guys finger bleeding at DQ. NO THANKS

Eldora Rogers is with Bobby Rogers at Dairy Queen (700 Highlander Point Dr, Floyds Knobs, IN).

4 hrs · Floyds Knobs ·

Front counter guy cuts his finger. Serves our food with his blood on it. Thanks @Dairy Queen for the refund. #FloydsKnobs



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