Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone:812-948-4726
x 678

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 Rockey's Dock Seafood	**Telephone Number** 812-944-2951	**Date of Inspection (mm/dd/yr)**	**PERMIT #**
Establishment Address (number and street, city, state, zip code) 1125 State St New Albany IN 47150	812-946-3728	12-9-19	19-251
Owner Hubert Rockey	**Purpose:** 1. Routine	**Follow-up** Yes	**Release Date** Today
Owner's Address 1125 State St	2. Follow-up	**Summary of Violations:**	
Person in Charge Hubert Rockey	3. Complaint	C 2 NC 7 R 2	
Responsible Person's E-mail	4. Pre-Operational		
	5. Temporary	**Menu Type** *(See back of page)*	
	6. HACCP		
Certified Food Manager Sandra Rockey 10-25-22	7. Other (list)	1 2 3 ✓ 4 5	

• 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
415	C	R	Observed mice dropping in BOH near back door,	2 days
			under, onion storage, storage room near	
			restroom, under drink cabinet in FOH.	
173	C		Observed sleeved single service cups touching	corrected
			mouse trap.	
177	NC		Observed boxes on ground in walk-in freezer.	corrected
245	NC	R	Observed wet rag out of sanitizer in BOH.	2 days
234	NC		Observed ice ~~[illegible]~~ scoop handle touching ice.	corrected
392	NC		Observed open dumpster lid.	corrected
430	NC		Observed damaged wood under drink machine	2 weeks
			in FOH.	
431	NC		Observed walls behind breading machine in	~~10~~ 3 weeks
			need of cleaning. Observed area of	
			mice droppings needed cleaned up	Today
433	NC		Observed mop left in mop water	
			after use. — Hang mop to dry.	
			— FCHD will do a follow-up the first week of January 2020 —	

Received by (name and title printed): Hubert Rockey	Inspected by (name and title printed): Thomas Snider, EHS
Received by (signature): Hubert R Rockey	Inspected by (signature): Thomas Snider
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.

Dock's 12-9-19

Floyd County Health Department Inspection Notes

	Code #	C/NC	Comments
			PIC: Jean Simon
			CFH: Sandra Ruckey 10-25-22
			Health Policy Y - N Food Code: Y - N
			Email:
✓	433	NC	mop water
✓	245	NC	wet rag out
✓	431	NC	walls behind grading machine
✓	415	C	droppings back door - under drink - back storage
✓	177	NC	boxes on flour freezer
✓	234	NC	handle in ice
✓	415	C	back storage room
✓	173	C	Single service cups touching mouth rap
✓	430	NC	damaged wood under coke
✓	392	NC	open dumpster — corrected