Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone:812-948-4726
X6060

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: El Nopal	**Telephone Number**: 812 951 2801	**Date of Inspection (mm/dd/yr)**: 1/27/20	**PERMIT #**: 19-93
Establishment Address (number and street, city, state, zip code): 7600 HWY 64 Georgetown, IN 47122	812 951 2831		
Owner: Elias Roman	**Purpose**: (1. Routine)	**Follow-up**: YES	**Release Date**: TODAY
Owner's Address	2. Follow-up	Summary of Violations:	
Person in Charge: Elias Roman	3. Complaint 4. Pre-Operational	C 5 NC 6 R 2	
Responsible Person's E-mail	5. Temporary 6. HACCP	Menu Type *(See back of page)*	
Certified Food Manager: Must obtain before 3/1/20	7. Other (list)	1 2 3 4 X 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
118	C	R	Observed store without certified food manager	3/1/2020
			Observed lack of food safety knowledge or concern	Retrain with CFM
			- Entire staff will re-train in food safety basics with an	
			approved certified food manager (Must initial and date roster)	
142	C		Observed deer carcass being butchered in kitchen during lunch	Discarded
			- establishment was immediately closed upon discovery	
			- origin and reasoning established with owner (see ISP document)	
			- entire kitchen including plates, utensils, equipment were cleaned	
			- FCHD directed cleaning and food discarding which	
			included cut vegetables, diced chicken and beef, salsa,	
			open bulk provisions/staples, and ice in a nearby bin	
189	C		Measured cooked ground beef at 44°F in walk-in	Discarded
191	C		Observed no date marking system on made-in-house items	Retrain with CFM
204	C		Observed employee spraying interior of walk-in cooler with hose	Corrected
			- several uncovered items were discarded including chicken cutlets	
			and diced beef	
			See Page 2	

Received by (name and title printed): Elias Roman	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature): Elias Roman	Inspected by (signature):
cc:	cc:
cc:	

NARRATIVE REPORT

Establishment Name	Address	Inspection Date
El Nopal	7600 HWY 64 Georgetown, IN 47122	1/27/20

Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
295	NC		Observed rust build-up on interior of bulk ice machine	1 week
177	NC		Observed improperly stored food throughout kitchen and BOH: uncovered ice, salsas, freezer rack, hot holding unit and bulk staples stored on side room floor	Retrain staff
245	NC	R	Observed soiled wiping rags throughout kitchen - towels must never dry / must return to sanitizer bucket	Retrain staff
297	NC		Observed tea and coffee bulbs to have build-up and need cleaned	Today
304	NC		Observed water cups being wet stacked - must air dry / cannot dry with towel	Today
426	NC		Observed storage room at rear of building to be cluttered and unorganized with a mix of unnecessary or unused items, food stock, cleaning supplies, and single use items	1 week
			FCHD will return for follow-up inspection 2/4/20 - prior to inspection, all violations must be corrected and employee training completed (must include roster) ↳ Must use a certified food manager • provide copy of CFM to FCHD • owner may not act as CFM and must be a part of employee training	
			FCHD remained on-site during clean-up and only allowed facility to reopen after complete cleaning, sanitizing, and discarding had occurred	

Received By (Name & Title)	Inspected By (Name & Title)	Page 2 of 2
Elias Romain	[illegible]	

State Form 48621(R2 / 8-05)