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: The Exchange Pub + Kitchen	**Telephone Number**: 812 948 6581	**Date of Inspection (mm/dd/yr)**: 11/19/2019	**PERMIT #**: 19-317
Establishment Address (number and street, city, state, zip code): 118 W. Main St. New Albany, IN 47150	502 338 2960		
Owner: Jim Hall	**Purpose**: (Routine)	**Follow-up**: YES	**Release Date**: TODAY
Owner's Address	2. Follow-up	Summary of Violations:	
Person in Charge: Zach Ruoff	3. Complaint 4. Pre-Operational	C 3 NC 8 R 3	
Responsible Person's E-mail	5. Temporary 6. HACCP	Menu Type *(See back of page)*	
Certified Food Manager: Joe Horneman (11/15/22)	7. Other (list)	1 2 3 X 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
204	C		Observed interior gasket on bar ice to be molded and flaking	Replace / Repair
295	C	R	Observed upstairs beer line to be molded on interior	Flush / Replace
449	C		Observed unapproved bug light in BOH	Remove - Today
217	NC		Observed damaged Cambros in warewash	Discarded
218	NC	R	Observed BOH bulk ice to have continued drip	1 Month
			Observed upstairs cooler to be holding water	1 month
291	NC		Observed no quat. ammonia sanitizer test strips available	1 week
351	NC		Observed no covered trash can in employee restroom	1 week
411	NC		Measured walk-in cooler lighting at 0 / FC (30/FC min.)	1 Month
413	NC		Observed 1/2" gap (horizontal) on Stark St entrance	1 month
422	NC		Observed clothing thrown on open single-use cases	Retrain staff
433	NC	R	Observed mop not properly hung to dry	Retrain staff
			FCHD is still waiting on addition plan review.	

Received by (name and title printed): ZACH RUOFF FOH Manager	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature): [signature]	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.

The Exchange

Floyd County Health Department Inspection Notes

	Code	C/R	Comments
			PIC: Zach Ruoff
			CFM:
4	217		cookers damaged
5	218	R	ice machine drip
7	358		covered trash can employee
3	449	C	bug light
8	411		walk-in lighting O
10	422		clothes single-use
			~~construction areas~~
1	204	C	bar ice gasket
6	291		test strip
2	295	C R	upstairs keg line
5	218		" cooler holding water
9	413		door gap min entrance
11	433	R	mop