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 Walgreen's #09710	**Telephone Number** 812 923 0412	**Date of Inspection (mm/dd/yr)** 12/16/2019	**PERMIT #** 19-357
Establishment Address (number and street, city, state, zip code) 200 LaFollette Station Floyds Knobs, IN 47119	847 527 4897		
Owner Walgreen Co.	**Purpose:** 1. Routine	**Follow-up** No	**Release Date** TODAY
Owner's Address P.O. Box 901 Deerfield, IL 60015	2. Follow-up	Summary of Violations:	
Person in Charge Matt Buchanan	3. Complaint	C 1 NC 2 R 1	
Responsible Person's E-mail	4. Pre-Operational	Menu Type *(See back of page)*	
	5. Temporary		
	6. HACCP		
Certified Food Manager	7. Other (list)	1 X 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
449	C		Observed unwrapped mouse sump traps in BOH electrical room	Discard
389	NC	R	Observed trash in BOH	3 days
			- store has been unable to get trash picked up	
394	NC		Observed trash in dumpster corral	3 days

Received by (name and title printed): Matt Buchanan	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature):	Inspected by (signature):

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.

Walgreens (FK)

Floyd County Health Department Inspection Notes

	Code #	C/NC	Comments
			PIC: Matt Buchanan
			CFH:
			Health Policy Y - N Food Code: Y - N
			Email:
	389		trash in BOH
	399		trash in cereal
	449	C	~~Astrams~~ Snap trays