

Retail Food Inspection Report


Floyd County Health Department
Telephone (812) 948-4726

Establishment Name EL NOPAL IV LLC	Telephone Number Est 812-590-3434 Own 502-526-8928	Date of Inspection 04/17/2024	ID#
Address 730 ROLLING CREEK DR., NEW ALBANY IN 47150			
Owner JAVIER VELASCO	Purpose <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up 04/29/2024	Released 04/17/2024
Owner's Address 4211 LAKESIDE DRIVE SELLERSBURG, IN 47172		Menu Type 1 __ 2 __ 3 __ 4 <u>X</u> 5 __	
Person in Charge JOSEPH			
Responsible Person's Email ELNOPALIV@ICLOUD.COM			
Certified Food Handler ARMONDO ESTRADA			

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 COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
392		X		Observed the dumpster lid open.	today/retrain
218		X		Observed the gaskets of the "fresh" prep cooler damaged and missing.	2 weeks
336	X			Observed no hosebib backflow device on the red sprayer hose hooked up at the mop sink. It is not required on the chemical dispenser hose.	3 days
430		X		Observed broken and missing floor tiles near the back door and under the 3 compartments sink.	1 month
441	X			Observed a DICHLORVOS pest control strip in the bar. It was discarded, PIC stated it must have been old and overlooked and knew they should not be used.	corrected
189	X		X	Measured a pan of beans in the walk-in cooler at 50F and a container of queso dip in the walkin at 55F. Both were made the previous day. Cooked foods should be cooled to 41F or below in 6 hours. Consider using smaller pans, an ice bath with mixing, or an ice paddle for more rapid cooling.	1 week
187	X			Observed the fresh prep cooler's thermometer reading 60F. Person-in-charge stated the food was stored in the walkin overnight but the condiments were left. 2 jars of garlic, and bottle of mayonaise and a squeeze bottle of sour creme was discarded. Cooler should maintain a temp of 41F or below. Use ice to keep food items cold and empty cooler nightly. Out of temp foods should be discarded after 4 hours. Review emplyee health policy with staff.	4-30-24

Summary of Violations C 4 NC 3 R 1 **7**

Received by (name and title printed): JANET VELASCO	Inspected by (name and title printed): Thomas Snider CFS
Received by (signature):	Inspected by (signature): 
cc:	cc: