



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, 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: A NICE RESTAURANT (BLACKISTON MILL)
Telephone Number: 812-945-4321
Date of Inspection: 05-02-25
PERMIT #: 25-411
Establishment Address: 3129 BLACKISTON MILL ROAD
Owner: JACK NICHOLSON
Owner's Address: 700 MURE DE RONCE
Person in Charge: JENNA GRAVIT
Responsible Person's E-mail: JACK.ANR@YAHOO.COM
Certified Food Manager: PAMELA WOOD
Purpose: 4. Pre-Operational
Follow-up: 0
Release Date: 05-12-25
Summary of Violations: P 0 Pf 0 CORE 1
Menu Type: 3

- PRIORITY ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "P"
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Table with 4 columns: Section#, P/Pf/Co, R, Narrative, To Be Corrected By. Row 1: 148, CORE, Open employee drinks in food prep areas., 10 DAYS. Row 2: Need a written SOP for diarrhea/vomit events. Row 3: Need written notification of allergens.

Received by (name and title printed): JACK NICHOLSON
Inspected by (name and title printed): John Klem
Received by (signature):
Inspected by (signature): John Klem
cc:

# APPENDIX A (CONT.)

## 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.