



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 BOBABUN		Telephone Number 812-786-7419	Date of Inspection (mm/dd/yr) 5-09-25	PERMIT # 25-424
Establishment Address (number and street, city, state, zip code) 2441 STATE ST		Purpose: <input checked="" type="checkbox"/> 1. Routine <input type="checkbox"/> 2. Follow-up <input type="checkbox"/> 3. Complaint <input type="checkbox"/> 4. Pre-Operational <input type="checkbox"/> 5. Temporary <input type="checkbox"/> 6. HACCP <input type="checkbox"/> 7. Other (list) _____	Follow-up	Release Date
Owner SILIAN HU			Summary of Violations: P 2 Pf 4 CORE 5	
Owner's Address 720 E CHESTNUT ST, JEFFERSONVILLE IN 47130			Menu Type (See back of page)	
Person in Charge			1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/>	
Responsible Person's E-mail BOBABUN.US@GMAIL.COM				
Certified Food Manager				

- 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"

Section#	P/Pf/Co	R	Narrative	To Be Corrected By
477	Pf		Observed no permit for operation.	
216	P		Observed no time keeping for boba kept at room temperature.	
176	CORE		Observed room temperature boba stored on counter with no cover.	
328	CORE		Observed single serve items on the floor.	
430	Pf		Observed no hand towels at handwashing sinks.	
450	Pf		Observed ants in the back room.	
453	CORE		Observed cluttered items in back store room.	
436	CORE		Observed nonfunctional lighting in the back of the establishment.	
214	Pf		Observed ready-to-eat food with no date marking.	
215	P		Observed read-to-eat-food older than 7 days. Observed expired salmon.	
443	CORE		Observed trash and food debris under shelving and work tables.	
			Need to develop a written SOP for diarrhea/vomiting events.	
			**Common food allergens present in food must be declared in writing at the establishment. **	

Received by (name and title printed): Siliang Hu		Inspected by (name and title printed): John Klem	
Received by (signature):		Inspected by (signature): <i>John Klem</i>	
cc:	cc:	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.