



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 CHICKEN HOUSE		Telephone Number 812-246-9485 502-299-7244	Date of Inspection (mm/dd/yr) 5/6/25	PERMIT # 25-94
Establishment Address (number and street, city, state, zip code) 7180 HWY 111 SELLERSBURG, IN 47172				
Owner LINMAR ENTERPRISES, LLC DBA THE CHICKEN HOUSE		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 NO	Release Date 5/6/25
Owner's Address 4332 PAYNE KOEHLER ROAD NEW ALBANY, IN 47150			Summary of Violations: P <u>0</u> Pf <u>2</u> CORE <u>4</u>	
Person in Charge RON MATTINGLY			Menu Type (See back of page) 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/>	
Responsible Person's E-mail CHARLESMCCOMBS@YMAIL.COM				
Certified Food Manager SHANNON CRAWFORD				

- 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
151	Co		Observed 2 food employees without a hair restraint.	corrected
307	Co		Observed cleaning needed inside the breading cooler and in the ice machine near the clear window on the front.	2 days
299	Pf		Measured the quat sanitizer concentration in the 3 compartment sink below 200 ppm.	3 days
286	Co		Observed a dull blade on the can opener.	1 week
363	Co		Observed a leak on the 3 compartment sink faucet.	1 week
456	Pf		Observed a spray bottle with a name label.	corrected
			Discussed; Adding handwashing signs-432, Adding written notification of major allergens, employee health documents.	

Received by (name and title printed): Ron Mattingly		Inspected by (name and title printed): Thomas Snider, Chief Food Specialist	
Received by (signature):		Inspected by (signature): <i>Thomas Snider</i>	
cc:	cc:	cc:	