



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**
State Form 57480 (7/24)

FLOYD COUNTY HEALTH DEPARTMENT

Release Date

9/5/2025

Date

8/25/2025

No. of Risk Factor/Intervention Violations

7

Time In

10:20

No. of Repeat Risk Factor/Intervention Violations

0

Time Out

10:54

Establishment EL NOPAL (FK)	Address 500 LAFOLETTE STATION	City/State FLOYDS KNOBS, IN	Zip Code 47119	Telephone 812-921-9999
License/Permit # 11096 - Retail Food License	Permit Holder EL NOPAL (FK)	Purpose of Inspection Routine	Est. Type	Risk Category Risk Level 4 (High)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable
 Mark "X" in appropriate box for COS and/or R
 COS = corrected on-site during inspection R = repeat violation

Compliance Status			COS	R
Supervision				
1	OUT	Person-in-charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		
Employee Health				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco products use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	IN	Food obtained from approved source		
12	IN	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15	IN	Food separated and protected		
16	OUT	Food-contact surfaces; cleaned & sanitized		

Compliance Status			COS	R
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	OUT	Proper date marking and disposition		
24	IN	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	IN	Food additives: approved & properly used		
28	OUT	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
29	IN	Compliance with variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R **COS** = corrected on-site during inspection **R** = repeat violation

Compliance Status		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate	X	
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled	X	
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean	X	
Physical Facilities			
50	Hot & cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting; designated areas used		

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

Circle designated compliance status (IN, OUT, N/A) for each numbered item

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IN = in compliance

OUT = not in compliance

N/A = not applicable

COS = corrected on-site during inspection

R = repeat violation

Compliance Status		COS	R
57	N/A Outdoor Food Operation		

Compliance Status		COS	R
58	N/A Mobile Retail Food Establishment		

Oscar Santiago

Person In Charge (Signature)

Date: 8/25/2025

Thomas Snider, Chief Food

Specialist

Inspector (Signature)

Follow-up: YES Follow-up Date: 9/3/2025

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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other - Cold Holding	38 F	Beef - Prep Area	38 F	-	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number		Complete by Date:
	Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.	
1	Observed a critical violation.	
16	Measured the chlorine concentration in the dish machine at 0ppm. Manually add chlorine until machine is repaired.	8/31/2025
16	Observed dried food debris on the can opener.	8/25/2025
23	Observed no datemarking throughout the establishment. PIC stated some of the cooked foods were over 24 hours old.	8/26/2025
28	Observed no label on 2 chemical spray bottles.	8/25/2025
28	Observed an unapproved pesticide (Dichlorvos strip) hung on the hot water heater.	
36	Observed no ambient air thermometer in the Fresh or the Raw prep coolers.	
36	Observed no probe thermometer.	8/29/2025
44	Observed a used clothe on a stack of clean plates.	
49	Observed a biofilm in the top of the ice machine near the chute.	8/27/2025

Published Comment A follow-up inspection is required. An extension may be requested. Discussed the need for a written employee illness policy, a procedure for clean-up of diarrhea or vomit, a written notification of allergens.

Oscar Santiago
Person In Charge (Signature) Date: 8/25/2025

Thomas Snider, Chief Food
 Specialist
Inspector (Signature)  Date: 8/25/2025