



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 FRUTERIA EL KIK'S | | Telephone Number 812-987-3127 | Date of Inspection (mm/dd/yr) 5/15/25 | PERMIT # 25-413 |
| Establishment Address (number and street, city, state, zip code) 3309 GRANT LINE RD | | Purpose: <input type="checkbox"/> 1. Routine <input type="checkbox"/> 2. Follow-up <input type="checkbox"/> 3. Complaint <input checked="" 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 5/25/25 |
| Owner CELIFORA QUINTAS CARMOA | | | Summary of Violations: P 0 Pf 0 CORE 0 | |
| Owner's Address 2122 WILLARD AVE, NEW ALBANY | | | Menu Type (See back of page) 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/> | |
| Person in Charge CELIFORA QUINTAS CARMOA | | | | |
| Responsible Person's E-mail | | | | |
| Certified Food Manager CELIQUINTAS18@GMAIL.COM | | | | |

- 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 |
|----------|---------|---|---------------|--------------------|
| | | | NO VIOLATIONS | |
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| Received by (name and title printed): CELIFORA QUINTAS CARMOA | | Inspected by (name and title printed): John Klem | |
| Received by (signature): | | Inspected by (signature): <i>John Klem</i> | |
| cc: | 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. |