# Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

| Establishment Name | Telephone Number | Date of Inspection | ID# |
|---|---|---|---|
| OH CHAE KOREAN FUSION CUISINE | Est 812-704-3950 | 01/27/2025 | |
| **Address** 216 PEARL ST, NEW ALBANY IN 47150 | Own | | |

| Owner | Purpose | Follow Up | Released |
|---|---|---|---|
| HYANG OHE | X Routine | | |
| **Owner's Address** , | ___ Follow-up | | |
| **Person in Charge** HYANG OH | ___ Complaint | | |
| **Responsible Person's Email** OHCHAERESTAURANT@GMAIL.COM | ___ Pre-Operational | | |
| **Certified Food Handler** HYANG OH | ___ Temporary | **Menu Type** | |
| | ___ HACCP | 1 __ 2 X 3 __ 4 __ 5 __ | |
| | ___ Other (list) | | |

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRAIVE COLUMN MARKED AS "R"

| Section # | C | NC | R | Narrative | To Be Corrected |
|---|---|---|---|---|---|
| 192 | X | | | Observed kimchi and other fermented foods past their 7 day datemark. A variance should be obtained by the state Health department, If these foods are kept over 7 days. | 30 days |
| 431 | | X | | Observed the drain below the 3-compartment sink in need of cleaning. | 2 days |
| 441 | X | | | Observed an unapproved pesticide, Dichlorvos strip, under a prep sink. Review pesticide labels before they are used. | discard |

**Summary of Violations** C 2 NC 1 R 0 — 3

| Received by (name and title printed): | Inspected by (name and title printed): |
|---|---|
| HYANG OH | Thomas Snider CFS |
| Received by (signature): | Inspected by (signature): |

| cc: | cc: | cc: |
|---|---|---|
| | | |