



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: PMC REGIONAL HOSPITAL
Telephone Number: 812-206-7660
Date of Inspection: 5-6-25
PERMIT #: 25-100
Establishment Address: 4023 REAS LN NEW ALBANY, IN 47150
Owner: DENNIS MEDLEY (CEO)/ ADMIN
Purpose: 1. Routine
Follow-up: NO
Summary of Violations: P 0 Pf 0 CORE 0
Person in Charge: Rachel England
Responsible Person's E-mail: ROBERT.D.JONES@SCASURGERY.COM
Certified Food Manager: WHITNEY ROBERTS exp 2-4-24

- 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"

Table with 4 columns: Section#, P/Pf/Co, R, Narrative, To Be Corrected By. Row 1: No violations.

Received by (name and title printed): Rachel England
Inspected by (name and title printed): Thomas Snider, Chief Food Specialist
Received by (signature):
Inspected by (signature): Thomas Snider
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.