RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 57480 (R2 / 4-25)
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date **5/19/2025**

No. of Risk Factor/Intervention Violations **∅**

No. of Repeat Risk Factor/Intervention Violations **∅**

Date **5/08/2025**
Time In **11:15**
Time Out

Establishment	Address	City/State	Zip Code	Telephone 812-200 3101
Chocolate Moose	275 S. Van Buren	Nashville IN		812-320-2289

License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
	AP	Follow up		3

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

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

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		
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		
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		
Physical Facilities		
50 Hot & cold water available; adequate pressure		
51 Plumbing installed; proper backflow devices		
52 Sewage & wastewater 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		

Person In Charge (Signature) **One Griffin**   Date:

Inspector (Signature) **Tiffany Petit**

Follow-up: YES **NO** (Circle one)   Follow-up Date:

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| License/Permit # | Date 5/08/2025 |

Establishment	Address	City/State	Zip Code	Telephone
Chocolate Moose	275 S. Van Buren		47448	812·200·3101

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

Circle designated compliance status (IN, OUT, N/A) for each numbered item
IN=in compliance OUT=not in compliance N/A=not applicable

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Compliance Status	COS	R	Compliance Status	COS	R
57	IN OUT N/A N/O	Outdoor Food Operation			58	IN OUT N/A N/O	Mobile Retail Food Establishment		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
CHILI SAUCE	161°F				
PICKLES 'COLD PREP	33°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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.	Complete by Date:
	No violations observed at time of inspection	

Person In Charge (Signature)		Date: 5/08/2025
Inspector (Signature)		Date: 5/08/2025