RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 48669 (R2/2-05)
SDH Form 51-0001

Brown County Health Department
P.O. Box 281
Nashville, IN 47448

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, 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 The Chocolate Moose	**Telephone Number** (812) 320-2289 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 8-4-2016	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 278 S Van Buren			
Owner Penguin Enterprises, LLC	**Purpose:** 1. Routine ✔	**Follow-up** Yes	**Release Date** 8-14-2016
Owner's Address PO Box 1685 Bloomington 47402	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Paige Bailey	3. Complaint ☐ 4. Pre-Operational ☐	C 0 NC 5 R 1	
Responsible Person's E-mail jloveless@moosebtown.com	5. Temporary ☐ 6. HACCP ☐	**Menu Type** *(See back of page)*	
Certified Food Handler Justin Loveless	7. Other (*list*) _____	1 ☐ 2 ☐ 3 ✔ 4 ☐ 5 ☐	

• 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 NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
138	NC		All staff in food prep areas need head covering -cap, scarf, hairnets, or	Now 8-4-16
			beard net if facial hair present. This includes all staff behind line.	
171	NC		Cones in holder on counter cannot be accessed without hand contact so a	Now 8-4-16
			barrier is necessary - gloves to be worn. Cones with paper wrap in wall holders	
			are ok.	
218	NC		Coolers (2) have water on the floor	Now 8-4-16
291	NC		Test kit needed for 3-compartment sink. Suggest labeling sink compartments	Now 8-4-16
			wash - rinse - sanitize as staff were unaware of proper wash procedure	
411	NC	X	Lighting in cooler and freezer is under 20 foot candles - reading 5 on scale	8-30-16

Received by (*name and title printed*): Paige Bailey	Inspected by (*name and title printed*): Jennifer Rugenstein EHS
Received by (*signature*): Signature on file	Inspected by (*signature*):

cc:	cc:	cc:

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.