

 <p><b>RETAIL FOOD ESTABLISHMENT INSPECTION REPORT</b>                  State Form 57480 (R2 / 4-25)                  INDIANA DEPARTMENT OF HEALTH                  FOOD PROTECTION DIVISION</p>	Release Date	9-29-25	Date	9-18-25
	No. of Risk Factor/Intervention Violations	5	Time In	10:35
	No. of Repeat Risk Factor/Intervention Violations	3	Time Out	11:30
Establishment	Address	City/State	Zip Code	Telephone
CHOCOLATE MOOSE	278 S Van Buren	Nashville IN	47449	812-200-3101
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
N/A	Penguin Enterprises	Follow-up	FULL	3

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item      Mark "X" in appropriate box for COS and/or R  
 IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable      COS=corrected on-site during inspection    R=repeat violation

Compliance Status		COS		R	
<b>Supervision</b>					
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
<b>Employee Health</b>					
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
<b>Good Hygienic Practices</b>					
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
<b>Preventing Contamination by Hands</b>					
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
<b>Approved Source</b>					
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
<b>Protection from Contamination</b>					
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
<b>Time/Temperature Control for Safety</b>					
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
<b>Consumer Advisory</b>					
25	IN	OUT	N/A	N/O	Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>					
26	IN	OUT	N/A	N/O	Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>					
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
<b>Conformance with Approved Procedures</b>					
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	
<b>Safe Food and Water</b>					
30					Pasteurized eggs used where required
31					Water & ice from approved source
32					Variance obtained for specialized processing methods
<b>Food Temperature Control</b>					
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
<b>Food Identification</b>					
37	X				Food properly labeled; original container
<b>Prevention of Food Contamination</b>					
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	
<b>Proper Use of Utensils</b>					
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
<b>Utensils, Equipment and Vending</b>					
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
<b>Physical Facilities</b>					
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) <i>Braden Hedger + Brenden Hedger</i>	Date: 9-18-25
Inspector (Signature) <i>[Signature]</i>	Follow-up: YES NO (Circle one) Follow-up Date:



