

 RETAIL FOOD ESTABLISHMENT INSPECTION REPORT State Form 57480 (R2 / 4-25) INDIANA DEPARTMENT OF HEALTH FOOD PROTECTION DIVISION		7/17/2025		Date 7/17/20 Time In 11:00am Time Out 11:30am	
		Release Date			
		No. of Risk Factor/Intervention Violations 0			
		No. of Repeat Risk Factor/Intervention Violations 0			
Establishment Happy Hollow Camp	Address 3049 Happy Hollow	City/State Nashville TN	Zip Code 37448	Telephone 812-888-4400	
License/Permit # N/A	Permit Holder Happy Hollow Children's Camp	Purpose of Inspection Routine	Est. Type CAMP	Risk Category 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	Compliance Status	
Supervision					
1	IN OUT N/A N/O			17	IN OUT N/A N/O
Person in charge present, demonstrates knowledge, and performs duties				Proper disposition of returned, previously served, reconditioned & unsafe food	
2	IN OUT N/A N/O			Time/Temperature Control for Safety	
Certified Food Protection Manager				18	IN OUT N/A N/O
Employee Health					
3	IN OUT N/A N/O			Proper cooking time & temperatures	
Management, food employee and conditional employee; knowledge, responsibilities and reporting				19	IN OUT N/A N/O
4	IN OUT N/A N/O			Proper reheating procedures for hot holding	
Proper use of restriction and exclusion				20	IN OUT N/A N/O
5	IN OUT N/A N/O			Proper cooling time and temperature	
Procedures for responding to vomiting and diarrheal events				21	IN OUT N/A N/O
Good Hygienic Practices					
6	IN OUT N/A N/O			Proper hot holding temperatures	
Proper eating, tasting, drinking, or tobacco products use				22	IN OUT N/A N/O
7	IN OUT N/A N/O			Proper cold holding temperatures	
No discharge from eyes, nose, and mouth				23	IN OUT N/A N/O
Preventing Contamination by Hands					
8	IN OUT N/A N/O			Proper date marking and disposition	
Hands clean & properly washed				24	IN OUT N/A N/O
9	IN OUT N/A N/O			Time as a Public Health Control; procedures & records	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer Advisory	
10	IN OUT N/A N/O			Consumer advisory provided for raw/undercooked food	
Adequate handwashing sinks properly supplied and accessible				Highly Susceptible Populations	
Approved Source					
11	IN OUT N/A N/O			25	
Food obtained from approved source				IN OUT N/A N/O	
12	IN OUT N/A N/O			Pasteurized foods used; prohibited foods not offered	
Food received at proper temperature				Food/Color Additives and Toxic Substances	
13	IN OUT N/A N/O			27	
Food in good condition, safe, & unadulterated				IN OUT N/A N/O	
14	IN OUT N/A N/O			Food additives: approved & properly used	
Required records available: molluscan shellfish identification, parasite destruction				28	IN OUT N/A N/O
Protection from Contamination					
15	IN OUT N/A N/O			Toxic substances properly identified, stored, & used	
Food separated and protected				Conformance with Approved Procedures	
16	IN OUT N/A N/O			29	
Food-contact surfaces; cleaned & sanitized				IN OUT N/A N/O	
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	Compliance Status	
Safe Food and Water					
30	Pasteurized eggs used where required			Proper Use of Utensils	
31	Water & ice from approved source			43	In-use utensils: properly stored
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled
Food Temperature Control					
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored & used
34	Plant food properly cooked for hot holding			46	Gloves used properly
35	Approved thawing methods used			Utensils, Equipment and Vending	
36	Thermometers provided & accurate			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
Food Identification					
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips
Prevention of Food Contamination					
38	Insects, rodents, & animals not present			49	Non-food contact surfaces clean
39	Contamination prevented during food preparation, storage & display			Physical Facilities	
40	Personal cleanliness			50	Hot & cold water available; adequate pressure
41	Wiping cloths: properly used & stored			51	Plumbing installed; proper backflow devices
42	Washing fruits & vegetables			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>J.D. Cruise</i>	Date: 7/17/2025
Inspector (Signature) <i>[Signature]</i>	Follow-up: YES (NO) (Circle one) Follow-up Date: N/A

Date: 1/07/25