



Retail Food Establishment Inspection Report

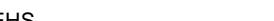
**State Form 22116 (R7 /12-04)
SDH Form 51-0001**

Indiana State Department of Health
Telephone (317) 233-7360
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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 Moontown Nashville	Telephone Number (812-)720-9595 () Owner	Date of Inspection (mm/dd/yr) 4/01/2025	ID #
Establishment Address (number and street, city, state, zip code) 60 Molly Lane, Nashville, IN 47448			
Owner Peter and Robert Mattingly	Purpose: 1. Routine	Follow-up No	Release Date 4/11/2025
Owner's Address E 200 S, Zionsville, IN	Summary of Violations:		
Person in Charge Madisyn Fry	2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) _____	C ⁰ NC ⁰ R ⁰	
Responsible Person's E-mail bobby@moontownbeer.com	Menu Type (See back of page)		
Certified Food Handler Madisyn Fry	1____ 2____ 3 ^X ____ 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”

Received by (name and title printed): Madisyn Fry	Inspected by (name and title printed): Tiffany Petit, Assistant 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.