 <p><b>RETAIL FOOD ESTABLISHMENT INSPECTION REPORT</b>          State Form 57480 (R2 / 4-25)          INDIANA DEPARTMENT OF HEALTH          FOOD PROTECTION DIVISION</p>	Release Date	9-22-25	Date	9-12-25
	No. of Risk Factor/Intervention Violations	0	Time In	11:45
	No. of Repeat Risk Factor/Intervention Violations	0	Time Out	12:00

Establishment	Address	City/State	Zip Code	Telephone
Sedan Creek Winery	38 E Franklin	Nashville TN	47448	765-342-9000
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
	Larry Eloner	Routine	Wine	1

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

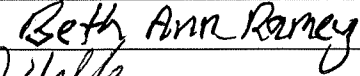

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item      Mark "X" in appropriate box for COS and/or R  
 IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable      COS=corrected on-site during inspection    R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>							
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			<b>Time/Temperature Control for Safety</b>			
Certified Food Protection Manager				18	IN OUT N/A N/O		
<b>Employee Health</b>				19	IN OUT N/A N/O		
3	IN OUT N/A N/O			Proper cooking time & temperatures			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				20	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				21	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				22	IN OUT N/A N/O		
<b>Good Hygienic Practices</b>				23	IN OUT N/A N/O		
6	IN OUT N/A N/O			Proper hot holding temperatures			
Proper eating, tasting, drinking, or tobacco products use				24	IN OUT N/A N/O		
7	IN OUT N/A N/O			Proper cold holding temperatures			
No discharge from eyes, nose, and mouth				25	IN OUT N/A N/O		
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
8	IN OUT N/A N/O			26	IN OUT N/A N/O		
Hands clean & properly washed				Consumer advisory provided for raw/undercooked food			
9	IN OUT N/A N/O			<b>Highly Susceptible Populations</b>			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				27	IN OUT N/A N/O		
10	IN OUT N/A N/O			Food additives: approved & properly used			
Adequate handwashing sinks properly supplied and accessible				28	IN OUT N/A N/O		
<b>Approved Source</b>				Toxic substances properly identified, stored, & used			
11	IN OUT N/A N/O			<b>Conformance with Approved Procedures</b>			
Food obtained from approved source				29	IN OUT N/A N/O		
12	IN OUT N/A N/O			Compliance with variance/specialized process/HACCP			
Food received at proper temperature				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.			
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							

**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		COS	R
<b>Safe Food and Water</b>							
30	Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
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		
<b>Food Temperature Control</b>				45	Single-use/single-service articles: properly stored & used		
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>			
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>				49	Non-food contact surfaces clean		
37	Food properly labeled; original container			<b>Physical Facilities</b>			
<b>Prevention of Food Contamination</b>				50	Hot & cold water available; adequate pressure		
38	Insects, rodents, & animals not present			51	Plumbing installed; proper backflow devices		
39	Contamination prevented during food preparation, storage & display			52	Sewage & wastewater properly disposed		
40	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned		
41	Wiping cloths: properly used & stored			54	Garbage & refuse properly disposed; facilities maintained		
42	Washing fruits & vegetables			55	Physical facilities installed, maintained, & clean		
				56	Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature)		Date:	9-12-25
Inspector (Signature)		Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)	Follow-up Date:



