## **Retail Food Inspection Report**

Floyd County Health Department Telephone (812) 948-4726

| Establishment Name EL NOPAL (GEORGETOWN)  Address 7600 HWY 64, GEORGETOWN IN 47122  |   |        |   |   |     |                 | Telephone Number<br>812-951-2801<br>502-457-8630 | Date of<br>Inspection<br>09/04/2024 | ID#      |  |
|---|---|--------|---|---|-----|-----------------|--|-------------------------------------|----------|--|
| Owner ELIAS ROMAN   |   |        |   |   |     |                 | Purpose X Routine                                | Follow Up<br>09/11/2024             | Released |  |
| Owner's Address<br>3338 E. RILEY RD FLOYDS KNOBS, IN 47119  |   |        |   |   |     |                 | Follow-up  |                                     |          |  |
| Person in Charge ONESIMO MENDOZA  |   |        |   |   |     |                 | ComplaintPre-Operational                         |                                     |          |  |
| Responsible Person's Email  |   |        |   |   |     |                 | Temporary  | Menu Type                           |          |  |
| MENDOZAMENDOZAONESIMO@GMAIL.COM   |   |        |   |   |     |                 | HACCP  |                                     |          |  |
| Certified Food Handler ONESIMO MENDOZA  |   |        |   |   |     |                 | Other (list)                                     |                                     |          |  |
| 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 NARRAIVE COLUMN MARKED AS "R" |   |        |   |   |     |                 |  |                                     |          |  |
| Section #   | C | NC     | R | Narrative   |     | To Be Corrected |  |                                     |          |  |
| 294<br>218<br>411   | Х | x<br>x | X | Observed sanitizer not being used in the 3 compartment sink. Bleach may be used and its concentration should be tested with test strips. Measured >50ppm chlorine(bleach) in bucket used to sanitized tables and surfaces. (Corrected) Consider marking aline in bucket and using a measuring cup to measure bleach for consistant mixing.  Observed a damaged and hanging rubber gasket on the prep cooler's left door.  Observed a missing light bulb over the prep line in the kitchen. Lighting 2 weeks was measured at 35 ftc. At a minimum, lighting should be 60 ftc. Replace bulb or repair balast. |     |                 |  |                                     |          |  |
| 189   | X |        |   | Observed improper cooling. Cooked shreded chicken was measured in the walk-in cooler at 46F. Ground beef was measured in the walk-in at 58F. 17 degrees too warm. Cooked items should be cooled to 41F withing 6 hours.  A rapid cooling method such as shallow pans, an ice paddle or and ice bath should be used. Ground beef was in a large pan approx. 12x20x 6 in.  Ground beef was discarded.   |     |                 |  |                                     |          |  |
| X X Observed (4) 2 inch gaps between filters in the fume hood above the fryer. 2 weeks  An additional filter should be installed to eliminate gaps.   |   |        |   |   |     |                 |  |                                     |          |  |
| Summary of Violations C 2 NC 3 R 2  |   |        |   |   |     |                 |  | 5                                   |          |  |
| Received by (name and title printed):  ONESIMO MENDOZA  |   |        |   |   |     |                 | nspected by (name and title phomas Snider        | printed):                           |          |  |
| Received by (signature):  |   |        |   |   |     |                 | nspected by (signature):                         | Li                                  | len      |  |
| cc:   |   |        |   |   | cc: |                 | ,  | ce:                                 |          |  |