Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name	Telephone Number	Date of Inspection	ID#
HIGHLAND HILLS MIDDLE SCHOOL INDOOR CONCI	Est 812-542-3208	01/30/2024	
Address 3492 EDWARDSVILLE GALENA RD, GEORGETOWN I	Own		

Owner	Purpose	Follow Up	Released
NAFC SCHOOLS	X Routine		02/10/2024
Owner's Address 2813 GRANTLINE RD NEW ALBANY, IN 47150	___Follow-up		
Person in Charge ASHLEY NEVIN	___Complaint		
Responsible Person's Email ASTEIN@NAFCS.ORG	___Pre-Operational		
Certified Food Handler	___Temporary	**Menu Type**	
	___HACCP	1 X 2 __ 3 __ 4 __ 5 __	
	___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
430		X		Observed a light fixture in the middle of the concessions not working. Replace bulb or repair fixture.	2 weeks
256		X		Observed no probe thermometer. The probe thermometer should be used to check internal cooking temperatures of hotdogs and hot holding temperaures. Hot dogs should reach in internal temperature of 135F or the temperature indicated on the package then remain at 135F or above for hot holding. Probe should be sanitized before and after it is used.	1 week
				THE CONCESSION STAND HAS ONLY 1 SINK. INDIANA FOOD CODE REQUIRES A DESIGNATED HANDWASHING SINK. TO PREVENT CONTAMINATION, THE SINK SHOULD BE SANITIZED BEFORE IT IS USED TO WASH UTENSILS OR EQUIPMENT.	

Summary of Violations C 0 NC 2 R 0 2

Received by (name and title printed):	Inspected by (name and title printed):
DREW STEIN	Thomas Snider CFS
Received by (signature):	Inspected by (signature):

cc:	cc:	cc: