Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name	Telephone Number	Date of Inspection	ID#
MIMO'S PIZZERIA	Est 812-945-7711	10/31/2024	
Address 2708 PAOLI PIKE SUITE E, NEW ALBANY IN 47150	Own 3476129577		

Owner	Purpose	Follow Up	Released
ATEF MAKAREOUS	X Routine		11/08/2024
Owner's Address 1820 TWINBROOK DR SELLERSBURG, IN 47172	___ Follow-up		
Person in Charge MARIA PORCEDDU	___ Complaint		
	___ Pre-Operational		
Responsible Person's Email MARIAPORCEDDU0929@GMAIL.COM	___ Temporary	**Menu Type**	
	___ HACCP	1 __ 2 __ 3 X 4 __ 5 __	
Certified Food Handler ATEF MAKAREOUS	___ 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
195	X			Observed canned (reduced oxygen packaging) tomato based sauces without a HACCP plan or variance. If sauces are to be sold they must be properly labeled, refrigerated and date marked for 7 days.	removed
187	X			Measured a 10 lbs roll of ground beef in the 3 compartments sink at 72F. (discarded) Observed the thermometer in the pizza prep cooler at 47F. pepperonis were measured at 44F. TCS foods must be stored at 41F	discarded
199		X		Observed chicken thawed in ambient air in the 3 compartment sink. It was measured a 34F.	1 day
256		X		Observed no probe thermometer. The probe thermometer should be used to track cooled foods reach 41F withing 6 hours.	3 days
291		X		Observed no chlorine test strips.	3 days
191	X			Observed no date marks or records on cooked pasta, sausage, lasagna or sauces.	today

Summary of Violations C 3 NC 3 R 0 6

Received by (name and title printed):	Inspected by (name and title printed):
MARIA PORCEDDU	Thomas Snider CFS
Received by (signature):	Inspected by (signature):

cc:	cc:	cc: