



Retail Food Establishment Inspection Report

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

Vanderburgh County Department of Health
Telephone 812-435-2400 opt 3
Fax 812-435-5871

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 Rafferty's		Telephone Number (812-471-0024)	Date of Inspection (mm/dd/yr) 01/09/2020	ID # 11273
Establishment Address (number and street, city, state, zip code) 1400 N Green River Rd, Evansville, IN, 47715		() Owner <redacted>		
Owner Raffertys Inc/Dan Davis		Purpose: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list) _____	Follow-up Yes	Release Date 01/19/2020
Owner's Address <redacted>			Summary of Violations: C <u>1</u> NC <u>3</u> R <u>0</u>	
Person in Charge <redacted>			Menu Type (See additional page)	
Responsible Person's E-mail			1 <input type="radio"/> 2 <input type="radio"/> 3 <input checked="" type="radio"/> 4 <input type="radio"/> 5 <input type="radio"/>	
Certified Food Handler <redacted>				

- 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"

Section#	C/NC	R	Narrative	To Be Corrected By
415	C		Insect activity at dish machine loading area. Contacted pest control at time of inspection	01/09/2020
430	NC		Ceramic coving at wall of dish area has two damaged tiles. Install and seal.	01/20/2020
190	NC		Cooling stages of soup and noodles need be extended to achieve proper cooling.	Corrected
			Monitor temperatures.	
430	NC		Three compartment middle sink bin rim damaged and needs repair.	01/20/2020

Received by (name and title printed):		Inspected by (name and title printed): <redacted>	
Received by (signature):		Inspected by (signature):	
cc:	cc:	cc:	



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Establishment Name Caribbean Cuisine		Telephone Number (812-773-1757)	Date of Inspection (mm/dd/yr) 01/07/2020	ID # 14196
Establishment Address (number and street, city, state, zip code) 1010 S Kentucky Unit C, Evansville, IN, 47714		() Owner		
Owner Meldy Devallon	Purpose: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list) _____	Follow-up Yes	Release Date 01/17/2020	
Owner's Address <redacted>		Summary of Violations: C 5 NC 3 R 0		
Person in Charge <redacted>		Menu Type (See additional page)		
Responsible Person's E-mail		1 <input type="radio"/> 2 <input type="radio"/> 3 <input checked="" type="radio"/> 4 <input type="radio"/> 5 <input type="radio"/>		
Certified Food Handler				

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Section#	C/NC	R	Narrative	To Be Corrected By
257	NC		Food thermometer needed.	01/08/2020
291	NC		Chemical sanitizer test strips needed.	01/08/2020
177	C		Containers not food grade.	01/08/2020
303	C		Food surfaces not sanitized as required.	01/07/2020
119	NC		Food safety employee needed for proper training & knowledge.	02/07/2020
189	C		Improper cooling of potentially hazards food.	Corrected
191	C		Food not date marked.	01/07/2020
129	C		Employees not washing hands as required.	Corrected

Received by (name and title printed): <redacted>		Inspected by (name and title printed): <redacted>	
Received by (signature):		Inspected by (signature):	
cc:	cc:	cc:	

