

DFS-208 Rev. 10/17	<b>COMMONWEALTH OF KENTUCKY CABINET FOR HEALTH AND FAMILY SERVICES DEPARTMENT FOR PUBLIC HEALTH FOOD ESTABLISHMENT INSPECTION REPORT</b>	<b>PURPOSE OF INSPECTION: REGULAR</b>	<b>RATING SCORE</b> FS1 / 100	<b>FOLLOW-UP REQUIRED</b>
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<b>ESTABLISHMENT NAME:</b> FROGGY'S POPCORN	<b>ADDRESS:</b> 303 S SPRING ST	<b>CITY/ZIP CODE:</b> LOUISVILLE 40206	<b>CERTIFIED FOOD MANAGER: NO</b> NAME:
<b>INSPECTION DATE:</b> 02/20/2020	<b>TIME IN:</b> 10:30 AM	<b>SANITARIAN #:</b> 03043	<b>PREV SCORE:</b> 0
<b>PERMIT #:</b> 109776	<b>TIME OUT:</b> 11:15 AM	<b>RISK TYPE:</b>	<b>PROGRAM CODE:</b> 603

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent illness or injury.

Circle designated compliance status (IN, OUT, N/O, N/A for each numbered item). Circle the appropriate point value for FS1 and/or R2  
IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed FS1 = Food Service R2 = Retail

Compliance Status				WT
<b>Supervision</b>				
1	IN	FS1	PERSON IN CHARGE PRESENT, DEMONSTRATES KNOWLEDGE, AND PERFORMS DUTIES	2
2	IN	FS1	Certified food protection manager	1
<b>Employee Health</b>				
3	IN	FS1	MANAGEMENT, FOOD EMPLOYEE AND CONDITIONAL EMPLOYEE; KNOWLEDGE, RESPONSIBILITIES AND REPORTING	2
4	IN	FS1	PROPER USE OF RESTRICTION AND EXCLUSION	2
5	IN	FS1	RESPONSE PROCEDURES FOR VOMITING AND DIARRHEAL EVENTS	2
<b>Good Hygienic Practices</b>				
6	IN	FS1	PROPER EATING, TASTING, DRINKING, OR TOBACCO USE	2
7	IN	FS1	NO DISCHARGE FROM EYES, NOSE OR THROAT	2
<b>Preventing Contamination by Hands</b>				
8	IN	FS1	HANDS CLEAN AND PROPERLY WASHED	3
9	IN	FS1	NO BARE HAND CONTACT WITH READY-TO-EAT FOODS OR APPROVED ALTERNATE METHOD FOLLOWED	2
10	IN	FS1	Adequate hand washing facilities supplied and accessible	1
<b>Approved Source</b>				
11	IN	FS1	FOOD OBTAINED FROM APPROVED SOURCE	3
12	N/O	FS1	FOOD RECEIVED AT PROPER TEMPERATURE	2
13	IN	FS1	FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED	2
14	N/A	FS1	REQUIRED RECORDS, SHELLSTOCK TAGS, PARASITE DESTRUCTION	2
CHOKE SAVING TECHNIQUES POSTED AS REQUIRED BY KRS 217.285: YES				

Compliance Status				WT
<b>Protection From Contamination</b>				
15	IN	FS1	Food separated and protected	2
16	IN	FS1	PROPER DISPOSITION OF RETURNED, PREVIOUSLY SERVED, RECONDITIONED AND UNSAFE FOOD	2
17	IN	FS1	Food stored covered	1
18	IN	FS1	FOOD-CONTACT SURFACES: CLEANED AND SANITIZED	3
<b>Time/Temperature Control for Safety</b>				
19	N/O	FS1	PROPER COOKING TIME AND TEMPERATURE	3
20	N/O	FS1	PROPER REHEATING PROCEDURES FOR HOT HOLDING	2
21	IN	FS1	PROPER COLD HOLDING TEMPERATURES	3
22	N/A	FS1	PROPER HOT HOLDING TEMPERATURES	3
23	N/A	FS1	PROPER COOLING TIME AND TEMPERATURE	3
24	N/A	FS1	TIME AS A PUBLIC HEALTH CONTROL: PROCEDURES AND RECORDS	2
25	IN	FS1	PROPER DATE MARKING AND DISPOSITION	2
<b>Consumer Advisory</b>				
26	N/A	FS1	CONSUMER ADVISORY PROVIDED FOR RAW & UNDERCOOKED FOODS	2
<b>Highly Susceptible Population</b>				
27	N/A	FS1	PASTEURIZED FOOD USED: PROHIBITED FOODS NOT OFFERED	2
<b>Chemicals</b>				
28	N/A	FS1	FOOD ADDITIVES, APPROVED AND PROPERLY USED	2
29	IN	FS1	TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED	2
<b>Conformance with Approved Procedures</b>				
30	N/A	FS1	COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS & HACCP PLAN	2

**GOOD RETAIL PRACTICES**  
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status				WT
<b>Safe Food and Water</b>				
31		FS1	PASTEURIZED EGG AND MILK PRODUCTS USED WHEN REQUIRED	2
32		FS1	WATER AND ICE FROM AN APPROVED SOURCE	2
33		FS1	VARIANCE OBTAINED FOR SPECIALIZED PROCESSING METHODS	2
<b>Food Temperature Control</b>				
34		FS1	Proper cooling methods used; adequate equipment for temperature control	1
35		FS1	Plant food properly cooked for hot holding	1
36		FS1	Approved thawing methods used	1
37		FS1	Thermometers provided and accurate	1
<b>Food Identification</b>				

Compliance Status				WT
<b>Proper Use of Utensils</b>				
44		FS1	In-use utensils, properly stored	1
45		FS1	Utensil, equipment and linens: properly stored, dried, handled	1
46		FS1	Single use/single service articles: properly stored, used	1
47		FS1	GLOVES USED PROPERLY	2
<b>Utensils, Equipment and Vending</b>				
48		FS1	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	2
49		FS1	Ware washing facilities: installed, maintained, used, test	1
50		FS1	Nonfood-contact surfaces clean	1
<b>Water, Plumbing and Waste</b>				



Louisville Metro Health  
400 East Gray Street  
Louisville, KY 40202

Attached is your permit THIS PERMIT MUST BE POSTED IN A CONSPICUOUS PLACE  
Permit #: 105026 Issued: 01/10/2020 Expires: 12/31/2020

Stmt ID#: 1097365938



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MELANIE FISCHER  
FROGGY'S POPCORN  
FROGGY'S POPCORN LLC  
2720 RIEDLING DR  
LOUISVILLE KY 40206-1364

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Cut Along This Line

County  
JEFFERSON  
N/A  
100 SQ FEET  
MOBILE RETAIL UNIT

CABINET FOR HEALTH AND FAMILY SERVICES  
COMMONWEALTH OF KENTUCKY



THIS PERMIT MUST BE POSTED IN  
A CONSPICUOUS PLACE

**\*\*\* PERMIT TO OPERATE \*\*\***

AUTHORIZATION IS HEREBY GRANTED TO OPERATE A RETAIL FOOD STORES  
IN COMPLIANCE WITH KENTUCKY FOOD, DRUG, AND COSMETIC ACT  
THIS PERMIT IS NON-TRANSFERABLE AND SHALL EXPIRE ON 12/31/2020

Location of Establishment if Different From Mailing Address

MOBILE RETAIL

MELANIE FISCHER  
FROGGY'S POPCORN  
FROGGY'S POPCORN LLC  
2720 RIEDLING DR  
LOUISVILLE KY 40206-1364

**PERMIT #  
105026**

**EXPIRATION DATE  
12/31/2020**

Given under our hands on this date 01/10/2020

DR. SARAH MOYER

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LOUISVILLE-JEFFERSON H. D.

Adam M. Meier / Secretary for Health And Family Services



MELANIE FISCHER  
FROGGY'S POPCORN  
FROGGY'S POPCORN LLC  
2720 RIEDLING DR  
LOUISVILLE KY 40206-1364



Cut Along This Line



DEPARTMENT OF  
**PUBLIC HEALTH  
AND WELLNESS**

**\*\*\* FOOD PERMIT \*\*\***

THIS PERMIT IS NON-TRANSFERABLE AND SHALL EXPIRE ON December 31, 2020  
AUTHORIZATION IS HEREBY GRANTED TO OPERATE A FOOD SERVICE ESTABLISHMENT

FROGGY'S POPCORN

MOBILE RETAIL

IN COMPLIANCE WITH **CHAPTER 118 Food Service Establishments**

**PERMIT #  
105026 LM**

**EXPIRATION DATE  
12/31/2020**



Deputy Director  
Louisville Metro Public Health & Wellness

