



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X1000

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 Adrienne & Co	Telephone Number 812 949 2334	Date of Inspection (mm/dd/yr) 10/29/2019	PERMIT # 19-06
Establishment Address (number and street, city, state, zip code) 133 E. Market St. New Albany, IN 47150	Purpose: Routine	Follow-up YES	Release Date TODAY
Owner Bernie Pasquino	2. Follow-up	Summary of Violations: C 5 NC 6 R 1	
Owner's Address	3. Complaint	Menu Type (See back of page)	
Person in Charge Tina Redner	4. Pre-Operational	1 2 3 4 X 5	
Responsible Person's E-mail	5. Temporary		
Certified Food Manager Must obtain before January 1, 2020	6. HACCP		
	7. 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 NARRATIVE BELOW AS "R"

Section#	C/N/C	R	Narrative	To Be Corrected By
118	C		Observed store without a certified food manager - 5 year, "food safety manager", must test in person	1/1/2020
136	C		Observed uncovered employee drink on prep table	Retrain staff
177	C		Observed raw stacked over RTE in walk-in	Retrain staff
192	C		Observed bulk potato salad dated 10/17	Discard
294	C		Observed staff "cleaning" with damp rags without sanitizer	Retrain staff
177	NC		Observed uncovered sugar mix on dry rack in prep	Today
504	NC		Observed cambros wet stacked/not allowed to air dry	Retrain staff
245	NC		Observed damp rags throughout store outside of sanitizer buckets	Retrain staff
420	NC		Observed soiled/broken fryer stored in BOH - use or remove	2 weeks
433	NC		Observed mop in prep not properly hung to dry after use	Retrain staff
410	NC	R	Observed shattered light shield in backstock closet	2 weeks
			★ Staff should retrain in food safety basics with owner and initial and date roster upon completion prior to FCHD follow-up inspection on 11/12	

Received by (name and title printed): **Kristina Redner** Inspected by (name and title printed): **A.J. Ingram (EHS)**

Received by (signature): *Kristina Redner* Inspected by (signature): *AI*

cc: _____ cc: _____ cc: _____