

# REPORT OF INSPECTION FOR BED AND BREAKFAST ESTABLISHMENT

FLOYD COUNTY HEALTH DEPARTMENT

Based on an inspection this day the item(s) circled below identify violation(s) of Rule 410 IAC 7-15.5. The time limit for correction of each violation is specified in the narrative section of this report.

Name of owner <b>Ron Smith</b>				Name of establishment <b>The Pepin Mansion Bed + Breakfast</b>				MENU <b>Meat eggs fruit yogurt pancakes</b>			
Address (number, street, city, state, ZIP code) <b>1003 E. Main St. New Albany, IN 47150</b>						Telephone number <b>812 725 9184</b>					
ESTABLISHMENT I.D.		DATE		NUMBER OF ROOMS		PURPOSE					
COUNTY	DISTRICT	TYPE	EST. NO.	YR.	MO.	DAY	1 - Regular	2 - Complaint			
<b>Floyd</b>			<b>19-521</b>	<b>20</b>	<b>01</b>	<b>24</b>	3 - Follow-up	4 - Survey			
							5 - Standardization	6 - Other			
							7 -				

CRITICAL ITEMS ARE IDENTIFIED BY AN ASTERISK (\*) AND LARGE SIZED WEIGHT NUMBERS

ITEM	WT.	ITEM	WT.	ITEM	WT.
FOOD				TOILET AND HANDWASHING FACILITIES	
* 01 Food from approved sources and in sound condition with no spoilage.	5	17 Accurate thermometers and chemical test kits provided and used.	1	*31 Adequate number properly designed and installed. Facilities convenient and accessible.	4
02 Food containers properly labeled.	1	18 Equipment and utensils preflushed, prescrapped and prewashed as needed.	1	32 Toilet room properly enclosed. Fixtures in good repair and clean. Adequate tissue, hand cleaner, sanitary towels or hand drying devices, and waste receptacles provided.	2
FOOD PROTECTION				GARBAGE AND REFUSE DISPOSAL	
* 03 Potentially hazardous foods meets temperature requirements during storage, preparation, display and service.	5	19 Wash and rinse water clean and maintained at proper temperatures.	2	33 Containers and receptacles clean, properly covered, and resistant to insects and rodents. Number of containers and pick-up frequency adequate.	2
* 04 Facilities adequate to maintain product temperature provided.	4	*20 Sanitizing rinse water clean and maintained at proper temperature or with proper chemical concentration. Exposure time adequate. Equipment and utensils properly sanitized.	4	34 Outside storage areas and enclosures properly constructed and clean.	1
05 Accurate thermometers provided and properly located.	1	21 Wiping cloths clean, restricted to appropriate uses.	1	INSECT, RODENT, AND OTHER ANIMAL CONTROL	
06 Potentially hazardous food properly thawed.	2	22 Food contact surfaces of equipment and utensils clean, free of detergents and abrasives.	2	*35 No evidence of insects or rodents present and outer openings adequately protected. No other animals present.	4
* 07 Cross-contamination of food prevented.	4	23 Nonfood-contact surfaces of equipment and utensils clean.	1	FLOORS, WALLS, AND CEILINGS	
08 Food adequately protected during storage, preparation, display, service, and transportation.	2	24 Clean equipment and utensils properly handled and stored.	1	36 Floors properly constructed, installed, drained, maintained in good repair and clean.	1
09 Handling of food (including ice) minimized.	2	25 Single-service articles properly handled, stored and used.	1	37 Walls, ceilings and attached equipment properly constructed, installed, maintained in good repair and clean.	1
10 In use food (including ice) dispensing utensils properly stored.	1	26 Single-service articles not reused.	2	LIGHTING	
PERSONNEL				38 Lighting provided as required.	1
* 11 Personnel with infections effectively restricted.	5	WATER		VENTILATION	
* 12 Hands clean and good hygiene practiced. Tobacco use and food consumption only in designated areas.	5	* 27 PUBLIC SUPPLY <input checked="" type="checkbox"/> PRIVATE SUPPLY <input type="checkbox"/>	5	39 Rooms and equipment vented as required.	1
13 Clean outer clothing.	1	Source approved and sufficient supply (hot and cold) under pressure provided.		OTHER OPERATIONS	
FOOD EQUIPMENT AND UTENSILS		SAMPLE TAKEN <input type="checkbox"/>		40 Cleaning and maintenance equipment properly stored.	1
14 Food contact (including ice) surfaces properly designed, constructed, located, installed and maintained.	2	SEWAGE		* 41 Toxic items properly stored, labeled, and used. Only necessary toxic items on hand.	5
15 Nonfood-contact surfaces properly designed, constructed, located and maintained.	1	* 28 PUBLIC SYSTEM <input checked="" type="checkbox"/> PRIVATE SYSTEM <input type="checkbox"/>	4	42 Premises free of litter and unnecessary articles.	1
16 Dishwashing facilities properly designed, constructed, located, installed, maintained, cleaned and operated.	2	Sewage and waste water disposal adequate and sanitary.		43 Occupancy register maintained.	1
		PLUMBING		44 Clean and soiled linen properly stored. Laundered bedding, adequate sheets.	1
		29 Properly installed and maintained			
		*30 No cross-connections, effective backsiphonage and backflow prevention devices installed.	5		

ITEM NO.	WT.	REMARKS	TO BE CORRECTED BY
		100	

MOST FOODBORNE ILLNESSES ARE CAUSED BY NONCOMPLIANCE WITH ITEM #3

FOLLOW-UP ACTION:		RATING SCORE:	
Reinspection _____ 1	Routine _____ 2	("100" Less weight of items violated) <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Received <i>[Signature]</i> (name and title)	Inspected by (name and title) <b>A.J. Ingram (EHS)</b>	<b>91</b>	PAGE 1 OF 1
QUESTIONS OR COMMENTS?		PLEASE CALL AC 812 / 948-4726	