

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 Rea Smith				Name of establishment The Popin Mission Bed + Breakfast				MENU Meat eggs fruit yogurt pancakes			
Address (number, street, city, state, ZIP code) 1003 E. Main St. New Albany, IN 47150						Telephone number 812 725 7166					
ESTABLISHMENT I.D.				DATE		NUMBER OF ROOMS		PURPOSE			
COUNTY	DISTRICT	TYPE	EST. NO.	YR.	MO.	DAY	ROOMS	1 - Regular	2 - Complaint		
Floyd			19-321	19	09	23	4	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, prescraped 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		19 Wash and rinse water clean and maintained at proper temperatures.	2	GARBAGE AND REFUSE DISPOSAL		
* 03 Potentially hazardous foods meets temperature requirements during storage, preparation, display and service.	5	* 20 Sanitizing rinse water clean and maintained at proper temperature or with proper chemical concentration. Exposure time adequate. Equipment and utensils properly sanitized.	4	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	21 Wiping cloths clean, restricted to appropriate uses.	1	34 Outside storage areas and enclosures properly constructed and clean.	1	
05 Accurate thermometers provided and properly located.	1	22 Food contact surfaces of equipment and utensils clean, free of detergents and abrasives.	2	INSECT, RODENT, AND OTHER ANIMAL CONTROL		
06 Potentially hazardous food properly thawed.	2	23 Nonfood-contact surfaces of equipment and utensils clean.	1	*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	24 Clean equipment and utensils properly handled and stored.	1	FLOORS, WALLS, AND CEILINGS		
08 Food adequately protected during storage, preparation, display, service, and transportation.	2	25 Single-service articles properly handled, stored and used.	1	36 Floors properly constructed, installed, drained, maintained in good repair and clean.	1	
09 Handling of food (including ice) minimized.	2	26 Single-service articles not reused.	2	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	PERSONNEL		LIGHTING		
* 11 Personnel with infections effectively restricted.	5	* 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"/> Source approved and sufficient supply (hot and cold) under pressure provided. SAMPLE TAKEN <input type="checkbox"/>	38 Lighting provided as required.	1
13 Clean outer clothing.	1	SEWAGE		VENTILATION		
FOOD EQUIPMENT AND UTENSILS		* 28 PUBLIC SYSTEM <input checked="" type="checkbox"/> PRIVATE SYSTEM <input type="checkbox"/> Sewage and waste water disposal adequate and sanitary.	4	39 Rooms and equipment vented as required.	1	
14 Food contact (including ice) surfaces properly designed, constructed, located, installed and maintained.	2	PLUMBING		OTHER OPERATIONS		
15 Nonfood-contact surfaces properly designed, constructed, located and maintained.	1	29 Properly installed and maintained	1	40 Cleaning and maintenance equipment properly stored.	1	
16 Dishwashing facilities properly designed, constructed, located, installed, maintained, cleaned and operated.	2	* 30 No cross-connections, effective backsiphonage and backflow prevention devices installed.	5	* 41 Toxic items properly stored, labeled, and used. Only necessary toxic items on hand.	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 <u>1</u>	Routine <u>2</u>	(*100% Less weight of items violated) 790	
Received by (name and title) Brian Berry	Inspected by (name and title) A.J. Ingram (EHS)	PAGE 1 OF <u>1</u>	
QUESTIONS OR COMMENTS?		PLEASE CALL AC 812 / 948-4726	