Retail Food Inspection Report

Floyd County Health Department

Telephone (812) 948-4726

| Establishment Name BEARNO'S FLOYDS KNOBS Address 401 LAFOLLETTE STATION, FLOYDS KNOBS IN 47119 | Telephone Number Est 812-923-4600 Own 812-989-4469 | Date of Inspection 04/27/2023 | ID# | |
|---|--|-------------------------------------|----------|--|
| Owner KIRK JOHNSON | Purpose <u>X</u> Routine | Follow Up 05/12/2023 | Released | |
| Owner's Address 2006 COTE DE CHAMBORD FLOYDS KNOBS, IN 47119- | Follow-up Complaint | | | |
| Person in Charge SHERRY CARAWAY | Pre-Operational | | | |
| Responsible Person's Email SHECAR812@AOL.COM | Temporary HACCP | Menu Type 1 2 X 3 4 5 | | |
| Certified Food Handler SHERRY CARAWAY | 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 NARRAIVE COLUMN MARKED AS "R"

| С | NC | R | Narrative | To Be Corrected |
|-------|-------------|--|--|---|
| х | | | Observed walk-in cooler thermometer at 52F. Measured prepackaged bags of sausage, a large contaniner of ranch and a container of spagetti noodles at 52F. TCS food (meats and cooked food) should be stored at 41F or below. | Today |
| х | | | All foods prepared in establishment and cooled walk-in cooler discarded. Including: spaghetti noodles, penne noodles and a pan of lasagna. | discarded |
| х | | Х | Observed no sanitizer spray bottle or bucket available when prepping food on table top surfaces. Santizer solution should be available at all times during food service and surfaces should be sanitized before used. | today |
| х | | | Observed Dichlorous pest strips being used in kitchen by mop sink. This product is not permited in food establishments and some Dichlorous products are labeled to not be used in any area that is occupied by humans for more than 4 hours. | Today |
| | Х | | Observed the seal on ice machine lid to be hanging off. | 3 days |
| | Х | Х | Observed neither restroom eshaust fans to be working. PIC stated they were repaired after last inspection. Investigate any possible electrical problems that may be causing them to stop working. | 2 weeks |
| 324 X | | Observed the mop sink leaking from the hot water faucet and atmospheric vacuum breaker. Observed the mop sink faucet to have a hose hooked up to a chemical | 4 days | |
| | | dispenser with the faucets left on. The Atmospheric Vacuum breaker on the faucet is not designed for constant pressure. FCHD recommends installing a bleeder valve or Pressure Vacuum Breaker to the faucet or an independent water line. Hoses may also be removed between uses or pressure released | | |
| | x x x | x x x x x | x x x x x x | X Observed walk-in cooler thermometer at 52F. Measured prepackaged bags of sausage, a large contaniner of ranch and a container of spagetti noodles at 52F. TCS food (meats and cooked food) should be stored at 41F or below. X All foods prepared in establishment and cooled walk-in cooler discarded. Including: spaghetti noodles, penne noodles and a pan of lasagna. X Observed no sanitizer spray bottle or bucket available when prepping food on table top surfaces. Santizer solution should be available at all times during food service and surfaces should be sanitized before used. X Observed Dichlorous pest strips being used in kitchen by mop sink. This product is not permited in food establishments and some Dichlorous products are labeled to not be used in any area that is occupied by humans for more than 4 hours. X Observed the seal on ice machine lid to be hanging off. X X Observed the mop sink leaking from the hot water faucet and atmospheric vacuum breaker. Observed the mop sink faucet to have a hose hooked up to a chemical dispenser with the faucets left on. The Atmospheric Vacuum breaker on the faucet is not designed for constant pressure. FCHD recommends installing a bleeder valve or Pressure Vacuum Breaker to the faucet or an independent |

Retail Food Inspection Report

Floyd County Health Department Telephone (812) 948-4726

Establishment Name Telephone Number ID# Date of BEARNO'S FLOYDS KNOBS Inspection Est 812-923-4600 Address 04/27/2023 Own 812-989-4469 401 LAFOLLETTE STATION, FLOYDS KNOBS IN 47119 Released Owner Purpose Follow Up X Routine 05/12/2023 KIRK JOHNSON **Owner's Address** Follow-up 2006 COTE DE CHAMBORD FLOYDS KNOBS, IN 47119-Complaint Person in Charge **Pre-Operational** SHERRY CARAWAY Temporary Menu Type **Responsible Person's Email** HACCP 1 <u>2 X</u> 3 <u>4</u> 5 <u></u> SHECAR812@AOL.COM **Certified Food Handler** Other (list) SHERRY CARAWAY 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 NARRAIVE COLUMN MARKED AS "R" Section # С NC **R** Narrative **To Be Corrected** 7 C 4 **Summary of Violations** NC <u>3</u> R 2 Received by (name and title printed): Inspected by (name and title printed): Thomas Snider CFS Inspected by (signature): Received by (signature): Thomas mider cc: cc: cc: