



REPORT OF INSPECTION FOR BED AND BREAKFAST ESTABLISHMENT

State Form 46127 (8-93)

GRANT 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										Name of establishment <i>College INN</i>						MENU <i>Break fast</i>			
Address (number, street, city, state, ZIP code) <i>3902 S Washington St</i>										Telephone number									
ESTABLISHMENT NO.				DATE			NUMBER OF ROOMS			PURPOSE									
COUNTY	DISTRICT	TYPE	EST. NO.	YR.	MO.	DAY				1 - Regular			2 - Complaint						
<i>027</i>										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.	
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.		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.		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.	
*07 Cross-contamination of food prevented.		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			LIGHTING	
PERSONNEL		WATER		*38 Lighting provided as required.	1
*11 Personnel with infections effectively restricted.	5	*27 PUBLIC SUPPLY <input type="checkbox"/> PRIVATE SUPPLY <input type="checkbox"/>	5	VENTILATION	
*12 Hands clean and good hygiene practiced. Tobacco use and food consumption only in designated areas.	5	Source approved and sufficient supply (hot and cold) under pressure provided.		39 Rooms and equipment vented as required.	1
13 Clean outer clothing.	1	SAMPLE TAKEN <input type="checkbox"/>		OTHER OPERATIONS	
FOOD EQUIPMENT AND UTENSILS		SEWAGE		40 Cleaning and maintenance equipment properly stored.	1
14 Food contact (including ice) surfaces properly designed, constructed, located, installed and maintained.	2	*28 PUBLIC SYSTEM <input type="checkbox"/> PRIVATE SYSTEM <input type="checkbox"/>		*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	Sewage and waste water disposal adequate and sanitary.		42 Premises free of litter and unnecessary articles.	1
16 Dishwashing facilities properly designed, constructed, located, installed, maintained, cleaned and operated.	2	PLUMBING		43 Occupancy register maintained.	1
		29 Properly installed and maintained	1	44 Clean and soiled linen properly stored. Laundered bedding, adequate sheets.	1
		*30 No cross-connections, effective back-siphonage and backflow prevention devices installed.	5		

ITEM NO.	WT.	REMARKS	TO BE CORRECTED BY
		<i>No violations</i>	

MOST FOODBORNE ILLNESSES ARE CAUSED BY NONCOMPLIANCE WITH ITEM #3

FOLLOW-UP ACTION:		RATING SCORE: ("100" Less weight of items violated)	<input type="checkbox"/>
Reinspection <u>1</u>	Routine		
Reviewed by (name and title) <i>Andrea Vink</i>	3.13.24	Inspected by (name and title) <i>Dean Hall</i>	PAGE 1 OF <i>1</i>

QUESTIONS OR COMMENTS? PLEASE CALL (765) 651-2401