

# 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<br>Ivona Huber                                                         |          |      |          | Name of establishment<br>This Old Barn |     |     |                       | MENU                                                       |  |                                          |  |
| Address (number, street, city, state, ZIP code)<br>10790 E. 400 So., Upland IN 46989 |          |      |          |                                        |     |     |                       | Telephone number<br>765-251-0848                           |  |                                          |  |
| ESTABLISHMENT I.D.                                                                   |          |      |          | DATE                                   |     |     | NUMBER<br>OF<br>ROOMS | PURPOSE                                                    |  |                                          |  |
| COUNTY                                                                               | DISTRICT | TYPE | EST. NO. | YR.                                    | MO. | DAY |                       | 1 - Regular<br>3 - Follow-up<br>5 - Standardization<br>7 - |  | 2 - Complaint<br>4 - Survey<br>6 - Other |  |
| 027                                                                                  |          |      |          | 2006                                   | 11  | 8   | 5                     |                                                            |  |                                          |  |

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

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

[illegible]

**MOST FOODBORNE ILLNESSES ARE CAUSED BY NONCOMPLIANCE WITH ITEM #3**

|                                                                   |                                                            |                                                                                                       |  |
|-------------------------------------------------------------------|------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|--|
| FOLLOW-UP ACTION:                                                 |                                                            | RATING SCORE:                                                                                         |  |
| Reinspection _____ 1                                              | Routine <input checked="" type="checkbox"/>                | ("100" Less weight of items violated) <span style="border: 1px solid black; padding: 2px;">100</span> |  |
| Recieved by (name <sup>2</sup> and title)<br><i>A. Raso Huber</i> | Inspected by (name and title)<br><i>Dean Smelly - PSIC</i> | PAGE 1 OF <i>1</i>                                                                                    |  |
| <b>QUESTIONS OR COMMENTS? PLEASE CALL (765) 651-2401</b>          |                                                            |                                                                                                       |  |