

Retail Food Inspection Report


Floyd County Health Department
Telephone (812) 948-4726

Establishment Name ADRIENNE & COMPANY DONUTS AND DESSERTS	Telephone Number Est 812-923-0011 Own (812) 786-6190	Date of Inspection 03/06/2023	ID#
Address 5801 US 150, FLOYDS KNOBS IN 47119	Purpose <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up	Released 03/06/2023
Owner BERNIE PASQUANTINO		Menu Type 1 __ 2 <u>X</u> 3 __ 4 __ 5 __	
Owner's Address 5801 HW 150 FLOYDS KNOBS, IN 47119			
Person in Charge SHANE MARTINO			
Responsible Person's Email NIAGARAMYRA@GMAIL.COM; INFO@CAKESTODAY.COM			
Certified Food Handler MYRA MARTINO			

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 NARRATIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
324		X		Observed a steady water leak from a line out of the hot water heater in the back room. Observed intermittent water drips from the ceiling tiles above the cork board and above the dishwasher. CORRECTION: Plumbing should be maintained and in good repair.	3 WEEKS
430		X	X	Observed ceiling tiles, dry wall, and flooring damaged by water leaks. CORRECTION: Damaged parts of the structure need to be replaced to keep the building in good repair. Shane stated the repairs were already scheduled.	3 WEEKS
431		X		Observed food debris and dirt build up on the walk-in cooler floor. Observed mold on the coving under the ware-washing sink. CORRECTION: The physical facilities shall be cleaned as often as necessary to keep them clean.	3 DAYS
294	X			Observed warm chlorine sanitizer of 10ppm. CORRECTION: Sanitizer solution at 75F must have a minimum concentration of 50ppm	1 WEEK
291		X		Observed expired test strips. CORRECTION: Testing strips must be available for checking sanitizer concentrations.	1 WEEK
218		X		Observed the double door freezer maintaining a temperature of 40F. CORRECTION: Food was moved to other cold holding units.	CORRECTED
<p>If the mold continues to grow on the coving, I suggest replacing the coving with a more resistant material.</p>					

Summary of Violations C 1 NC 5 R 1 **6**

Received by (name and title printed): SHANE MARTINO	Inspected by (name and title printed): John Klem EHS
Received by (signature):	Inspected by (signature): 
cc:	cc: