

Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name BOOMTOWN	Telephone Number Est 812- 590-1314 Own 812-786-9430	Date of Inspection 06/13/2023	ID#
Address 114 E. MAIN ST, NEW ALBANY IN 47150			
Owner MICHELLE COLLINS	Purpose <input type="checkbox"/> Routine <input checked="" 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 06/16/2023	Released 06/13/2023
Owner's Address 112 ALTRA DR CLARKSVILLE, IN 47129		Menu Type 1 __ 2 __ 3 <input checked="" type="checkbox"/> 4 __ 5 __	
Person in Charge ANDREW COLLINS			
Responsible Person's Email BOOMTOWNNEWALBANY@GMAIL.COM			
Certified Food Handler ANDREW COLLINS			

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
187	X		X	Measured multiple potentially hazardous foods between 48-50 F in the walk-in cooler. There was no temperature log that could be used to determine the amount of time these foods at an unsafe temperature. The following items in the walk-in cooler were discarded; ~24 baked potatoes, ~1 gallon container of fish, 30 lbs. of ground beef, 45lbs of pork loin, 15lbs of bacon, 15lbs chicken breast, 12 hamburgers patties, 1 gal on milk, 1 qt. sour cream, 3lbs of kangaroo burger meat. ---The establishment must keep a temperature log of the walk-in cooler until the follow-up inspection. Temperatures should be logged at least 3 times a day. Potentially hazardous foods cannot be stored in this cooler until it is consistently below 41F. If temperature is over 41F for 2 hours PHD must be moved to a prep cooler.	6-16-23
295	X		X	Observed dried food deposits on slicer and can opener. Food contact equipment should be cleaned after each use.	today
138		X	X	Observed employee preparing food without a hair restraint.	1 day
431		X	X	Observed the floors in need of additional cleaning in the following areas; under the drying racks in the ware wash area, in hallway by stairwell between kitchen and creamery, and outside of the walk-in freezer in the basement. Dried debris and grease may need to be scraped if it cannot be removed by mopping.	6-16-23
410		X	X	Observed missing light shields on 2 light units in creamery. A shield or protective tubes can be used.	6-16-23

SINCE ALL VIOLATIONS WERE NOT CORRECTED BY THE FOLLOW-UP DATE A FEE FOR A SECOND FOLLOW-UP IS REQUIRED. IT IS 50% OF THE YEARLY PERMIT FEE AND DUE BY THE FOLLOW-UP DATE. FCHD CAN BE CONTACTED FOR AN EARLIER INSPECTION. IF ADDITIONAL TIME IS NEEDED TO CORRECT A VIOLATION FCHD MUST BE CONTACTED AND AN EXTENSION REQUESTED.

