Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name	Telephone Number	Date of Inspection	ID#
PUERTO VALLARTA #8	Est (812) 945-3588	04/05/2024	
Address 4214 CHARLESTOWN ROAD, NEW ALBANY IN 47150	Own 270-991-6853		

Owner	Purpose	Follow Up	Released
MARTIN BERNAL	X Routine	04/15/2024	04/05/2024
Owner's Address 1504 GREAT HOUSE RD. BOWLING GREEN, KY 42103	___Follow-up		
Person in Charge JESUS LOPEZ	___Complaint		
	___Pre-Operational		
Responsible Person's Email JUANCL1300@GMAIL.COM	___Temporary	**Menu Type**	
	___HACCP	1 __ 2 __ 3 __ 4 X 5 __	
Certified Food Handler JUAN BERNAL	___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"

Section #	C	NC	R	Narrative	To Be Corrected
189	X		X	Observed tall containers of food in the walk-in cooler that were stored side by side and two deep. Measured the temperature of a container of salsa labeled as made 4/2/24 (3 days old) to be 43F while the walk-in refrigerator temperature was 37F. Correction: Food should be at 41F or below. Consider cooling food in shorter containers and arranging containers in such a way as to allow for proper circulation of air. Also consider using an ice paddle or an ice bath to cool the food before placing them in refrigeration.	1 day
345	X			Observed ice in sink used for handwashing at the bar. Correction: Hand washing sinks should be used for handwashing only.	Today
177		X	X	Observed uncovered taco shells and bowls in grill area. Observed containers of spices left open in storage area. Correction: All food should be kept covered.	Today
202		X		Observed dented cans of food not segregated. Correction: Dented cans and other damaged products that are to be returned or disposed of should be kept separate from food that will be used.	Today
295		X	X	Observed biofilm in ice machine. Correction: Increase frequency of cleaning to prevent build-up of biofilm or mold.	1 week
				Observed water on the floor throughout the food prep areas causing a slippery surface. Consider drying the area more quickly by using a fan, dry mop, or a squeegee.	

Summary of Violations C 2 NC 3 R 3 5

Received by (name and title printed):	Inspected by (name and title printed):
JUAN LOPEZ	Carrie Fischer EHS
Received by (signature):	Inspected by (signature):

cc:	cc:	cc: