

Retail Food Inspection Report


Floyd County Health Department
Telephone (812) 948-4726

Establishment Name TERRI LYNN'S CAFE AND CATERING	Telephone Number Est 812-923-1503 Own 502-338-2575	Date of Inspection 08/14/2024	ID#	
Address 133 E. MARKET ST, NEW ALBANY IN 47150	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	
Owner TERRI LYNN DOYLE		Menu Type 1 __ 2 __ 3 __ 4 <u>X</u> 5 __		
Owner's Address 3456 ALVIN DR JEFFERSONVILLE, IN 47130				
Person in Charge KRISTI ADKINS				
Responsible Person's Email TERRILYNN@TERRILYNNSCATERING.COM				
Certified Food Handler KRISTINA ADKINS				

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
430		X		Observed the floor damaged and soft in front of the 3- compartment sink. Observed a loose floor tile in front of the dish machine. The floors should be repaired and grout replaced to prevent future damage from water.	1 week
291		X		Observed no quat test strips for steramine tablets and sanibuckets.	4 days
187	X			Measured dijonaise in the front prep cooler at 52F. The coolers thermometer was reading 55F. PIC stated the only item stored in the cooler overnight were dijonaise and a cheese spread. Both were discarded. TCS foods should not be stored in this cooler over 4 hours until it can maintain a temperature of 41F or below. Clean and recap nozzles on fire suppression system.	8-2-24

Summary of Violations C 1 NC 2 R 0 **3**

Received by (name and title printed): TERRI LYNN	Inspected by (name and title printed): Thomas Snider CFS
Received by (signature):	Inspected by (signature): 
cc:	cc: