Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name	Telephone Number	Date of Inspection	ID#
TUMBLEWEED	Est 812-923-6011	02/08/2024	
Address 718 HIGHLANDER POINT, FLOYDS KNOBS IN 47119	Own 502-618-8357		

Owner	Purpose	Follow Up	Released
MATT HIGGINS	X Routine	02/22/2024	02/08/2024
Owner's Address 2301 RIVER ROAD SUITE 200 LOUISVILLE, KY 40206	___ Follow-up		
Person in Charge COREY BRAMER	___ Complaint		
	___ Pre-Operational		
Responsible Person's Email HIGHLANDERPOINT@TUMBLEWEEDINC.NET	___ Temporary	**Menu Type**	
	___ HACCP	1 __ 2 __ 3 X 4 __ 5 __	
Certified Food Handler ERICA BIFFEL JOEY HODGES	___ 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
431		X	X	Observed more detail cleaning need througout kitchen and bar. Including but not limited to walk-in cooler floors, under grill and fryers, wall near marinara sauce in bar, around outlet on shelving near prep line, in floor drains.	1 week
218		X	X	Observed only 1 functioning light bulb in the fume hood. Person in charge (PIC) stated there was any electrical issue.	2 weeks
243		X		Observed a box of single use carryout container on the floor in utility room.	today
324		X		Observed the left soda machine in the kitchen to be leaking. Repair and clean area.	2 weeks
410		X		Observed the lightbulbs in the back room containing syrup boxes to not have bulb covers or shields.	1 week
344		X		Observed a blocked handsink in the bar by the 3 comp sink. It was blocked with a tray that was being used as a drying rack. Establishment plans to designate the sink at the end of the bar as the handwashing sink instead and move soap and towels to that location,	1 day
295	X			Observed mold on a rubber mesh drying rack in the bar. The mesh had clean glasses turned upside down on the mesh. All glasses should be rewashed before used. Discard rubber mesh. A non absorbant and cleanable rack may be used.	today
422		X		Observed an employee jacket in the unused but newly designated handsink at the end of the bar. It was moved by an employee to another shelf of the bar. Person items should be stored away from prep areas. Jackets should be hung in office or other designated area. Remind staff.	today
295		X		Observed food debris and small metal shavings on the can opener near the rethermalator.	today

NOTES: 1)THE CONCRETE COUNTER TOPS IN THE RESTROOM ARE DETERIORATED AND WORN DOWN TO AGGREGATE IN AREAS. I WOULD RECOMMEND REFINISHING THEM AND SEALING THEM SO THEY CAN BE PROPERLY CLEANED. 2) THE MOP SINK FAUCETS SHOULD BE TURNED OFF WHEN NOT IN USE AND PRESSURE RELEASED FROM HOSES. THIS PROTECTS THE AVB BACKFLOW VALVE. 3) SEALED BAGS OF FISH SHOULD BE OPENED WHEN THAWING TO REDUCE THE RISK OF BOTULISM.

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Section #	C	NC	R	Narrative	To Be Corrected

Summary of Violations C 1 NC 8 R 2 9

Received by (name and title printed):	Inspected by (name and title printed):
COREY BRAMER	Thomas Snider CFS
Received by (signature):	Inspected by (signature):

cc:	cc:	cc: