Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name			
TUMBLEWEED	**Telephone Number**	**Date of Inspection**	**ID#**
Address	Est 812-923-6011	02/22/2024	
718 HIGHLANDER POINT, FLOYDS KNOBS IN 47119	Own 502-618-8357		

Owner	**Purpose**	**Follow Up**	**Released**
MATT HIGGINS	___ Routine		03/02/2024
Owner's Address	X Follow-up		
2301 RIVER ROAD SUITE 200 LOUISVILLE, KY 40206	____ Complaint		
Person in Charge	___ Pre-Operational		
DANA MCGREW	____ Temporary	**Menu Type**	
Responsible Person's Email	___ HACCP	**1 __ 2 __ 3 X 4 __ 5 __**	
HIGHLANDERPOINT@TUMBLEWEEDINC.NET	____ Other (list)		
Certified Food Handler			
ERICA BIFFEL JOEY HODGES			

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 an improvement in cleanliness overall in the kitchen and bar. There were still some hard to reach spots that were missed. They were in; the walk in cooler in the corner behind beer kegs, under the fryer nears the hoses,on the prepline at eye level behind an electrical outlet, food splatter on wall near door way out of the kitchen. All areas were pointed out the the Person-in-charge (PIC), who stated they could clean them today. 1) The establishment was still using rubber mesh in the bar on a drying rack besid the 3-comp. They appeared to be clean and the PIC stated they are to be washed rinsed, sanitized and air dried daily. 2) Sealed bags of fish should be opened when thawing to reduce the risk of botulism.3) It did not appear any improvements were made to the counter tops in the restrooms. They were still rough, and worn down concrete	Today

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

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