RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 57480 (7/24)

FLOYD COUNTY HEALTH DEPARTMENT

Release Date	10/6/2025	**Date**	9/23/2025
No. of Risk Factor/Intervention Violations	0	**Time In**	10:20
No. of Repeat Risk Factor/Intervention Violations	0	**Time Out**	10:33

Establishment	Address	City/State	Zip Code	Telephone
BERT'S QUALITY PROVISIONS (MOBILE)	3817 RAINBOW DR	NEW ALBANY, IN	47150	502-630-9289

License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
11051 - Retail Food License	BERT'S QUALITY PROVISIONS (MOBILE)	Routine		Risk Level 3 (Medium)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

Mark "X" in appropriate box for COS and/or R

COS = corrected on-site during inspection **R** = repeat violation

	Compliance Status		COS	R
		Supervision		
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		
		Employee Health		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		
		Good Hygienic Practices		
6	N/O	Proper eating, tasting, drinking, or tobacco products use		
7	IN	No discharge from eyes, nose, and mouth		
		Preventing Contamination by Hands		
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		
		Approved Source		
11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/A	Required records available: molluscan shellfish identification, parasite destruction		
		Protection from Contamination		
15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned & sanitized		

	Compliance Status		COS	R
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
		Time/Temperature Control for Safety		
18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
		Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food		
		Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered		
		Food/Color Additives and Toxic Substances		
27	N/A	Food additives: approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		
		Conformance with Approved Procedures		
29	N/A	Compliance with variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R **COS** = corrected on-site during inspection **R** = repeat violation

	Compliance Status		COS	R
		Safe Food and Water		
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
		Food Temperature Control		
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
		Food Identification		
37		Food properly labeled; original container		
		Prevention of Food Contamination		
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

	Compliance Status		COS	R
		Proper Use of Utensils		
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
		Utensils, Equipment and Vending		
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
		Physical Facilities		
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

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IN = in compliance **OUT** = not in compliance **N/A** = not applicable **COS** = corrected on-site during inspection **R** = repeat violation

	Compliance Status		COS	R
57	IN	Outdoor Food Operation		

	Compliance Status		COS	R
58	IN	Mobile Retail Food Establishment		

Mitch Herbert
Person In Charge (Signature) **Date:** 9/25/2025

Thomas Snider, Chief Food Specialist
Inspector (Signature)

Follow-up: NO **Follow-up Date:**

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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other - Cold Holding	39 F	-		-	

Published Comment

Mitch Herbert
Person In Charge (Signature) **Date:** 9/25/2025

Thomas Snider, Chief Food Specialist
Inspector (Signature)  **Date:** 9/25/2025