REPORT OF INSPECTION FOR BED AND BREAKFAST ESTABLISHMENT

State Form 46127 (8-93)

GRANT COUNTY HEALTH DEPARTMENT

Based on an inspection this day the item(s) circled below identify violation(s) of Rule 410 IAC 7-15.5. The time limit for correction of each violation is specified in the narrative section of this report.

Name of owner: ~~Thompson Mgt LLC~~ Jordan Thompson

Name of establishment: College Inn Bed & Breakfast

Address (number, street, city, state, ZIP code): 3902 S. Washington St

Telephone number: 667-9661

MENU: Breakfast

ESTABLISHMENT I.D. COUNTY	DISTRICT	TYPE	EST. NO.	DATE YR.	MO.	DAY	NUMBER OF ROOMS
27		1		26	04	27	10

PURPOSE: 1 - Regular; 2 - Complaint; 3 - Follow-up; 4 - Survey; 5 - Standardization; 6 - Other; 7 - _____

CRITICAL ITEMS ARE IDENTIFIED BY AN ASTERISK (*) AND LARGE SIZED WEIGHT NUMBERS

ITEM	WT.
FOOD	
01 Food from approved sources and in sound condition with no spoilage.	5
02 Food containers properly labeled.	1
FOOD PROTECTION	
03 Potentially hazardous foods meets temperature requirements during storage, preparation, display and service.	5
04 Facilities adequate to maintain product temperature provided.	4
05 Accurate thermometers provided and properly located.	1
06 Potentially hazardous food properly thawed.	2
07 Cross-contamination of food prevented.	4
08 Food adequately protected during storage, preparation, display, service, and transportation.	2
09 Handling of food (*including ice*) minimized.	2
10 In use food (*including ice*) dispensing utensils properly stored.	1
PERSONNEL	
11 Personnel with infections effectively restricted.	5
12 Hands clean and good hygiene practiced. Tobacco use and food consumption only in designated areas.	5
13 Clean outer clothing.	1
FOOD EQUIPMENT AND UTENSILS	
14 Food contact (*including ice*) surfaces properly designed, constructed, located, installed and maintained.	2
15 Nonfood-contact surfaces properly designed, constructed, located and maintained.	1
16 Dishwashing facilities properly designed, constructed, located, installed, maintained, cleaned and operated.	2

ITEM	WT.
17 Accurate thermometers and chemical test kits provided and used.	1
18 Equipment and utensils preflushed, prescraped and prewashed as needed.	1
19 Wash and rinse water clean and maintained at proper temperatures.	2
*20 Sanitizing rinse water clean and maintained at proper temperature or with proper chemical concentration. Exposure time adequate. Equipment and utensils properly sanitized.	4
21 Wiping cloths clean, restricted to appropriate uses.	1
22 Food contact surfaces of equipment and utensils clean, free of detergents and abrasives.	2
23 Nonfood-contact surfaces of equipment and utensils clean.	1
24 Clean equipment and utensils properly handled and stored.	1
25 Single-service articles properly handled, stored and used.	1
26 Single-service articles not reused.	2
WATER *27 PUBLIC SUPPLY ☐ PRIVATE SUPPLY ☐ Source approved and sufficient supply (*hot and cold*) under pressure provided. SAMPLE TAKEN ☐	5
SEWAGE *28 PUBLIC SYSTEM ☐ PRIVATE SYSTEM ☐ Sewage and waste water disposal adequate and sanitary.	4
PLUMBING 29 Properly installed and maintained	1
*30 No cross-connections, effective backsiphonage and backflow prevention devices installed.	5

ITEM	WT.
TOILET AND HANDWASHING FACILITIES *31 Adequate number properly designed and installed. Facilities convenient and accessible.	4
32 Toilet room properly enclosed. Fixtures in good repair and clean. Adequate tissue, hand cleaner, sanitary towls or hand drying devices, and waste receptacles provided.	2
GARBAGE AND REFUSE DISPOSAL 33 Containers and receptacles clean, properly covered, and resistant to insects and rodents. Number of containers and pick-up frequency adequate.	2
34 Outside storage areas and enclosures properly constructed and clean.	1
INSECT, RODENT, AND OTHER ANIMAL CONTROL *35 No evidence of insects or rodents present and outer openings adequately protected. No other animals present.	4
FLOORS, WALLS, AND CEILINGS 36 Floors properly constructed, installed, drained, maintained in good repair and clean.	1
37 Walls, ceilings and attached equipment properly constructed, installed, maintained in good repair and clean.	1
LIGHTING 38 Lighting provided as required.	1
VENTILATION 39 Rooms and equipment vented as required.	1
OTHER OPERATIONS 40 Cleaning and maintenance equipment properly stored.	1
*41 Toxic items properly stored, labeled, and used. Only necessary toxic items on hand.	5
42 Premises free of litter and unnecessary articles.	1
43 Occupancy register maintained.	1
44 Clean and soiled linen properly stored. Laundered bedding, adequate sheets.	1

ITEM NO.	WT.	REMARKS	TO BE CORRECTED BY
		No violations	

MOST FOODBORNE ILLNESSES ARE CAUSED BY NONCOMPLIANCE WITH ITEM #3

FOLLOW-UP ACTION: Reinspection _____ Routine ✓ 2

RATING SCORE: ("100" Less weight of items violated) 100

Received by (name and title)

Inspected by (name and title) Dean Small FSP

PAGE 1 OF 1

QUESTIONS OR COMMENTS? PLEASE CALL 765-651-2401