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: Velvet & Neil Hasley | Name of establishment: Hasley's Hideaway B&B | MENU: Breakfast only

Address (number, street, city, state, ZIP code): 1457 W. 800 So., Fairmount IN 46928 | Telephone number: 7655061228

ESTABLISHMENT I.D.				DATE			NUMBER OF ROOMS	PURPOSE
COUNTY	DISTRICT	TYPE	EST. NO.	YR.	MO.	DAY		
027				25	11	06	3	(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.	
05 Accurate thermometers provided and properly located.	1
06 Potentially hazardous food properly thawed.	2
* 07 Cross-contamination of food prevented.	
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.	
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.	
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.	
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.	
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 NO 1 Routine

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

Recieved by (name and title): Velvet Hasley, owner

Velvet Hasley

Inspected by (name and title): [signature] RSC

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QUESTIONS OR COMMENTS? PLEASE CALL (765) 651-2401