



**REPORT OF INSPECTION FOR
BED AND BREAKFAST ESTABLISHMENT**
State Form 46127 (8-93)

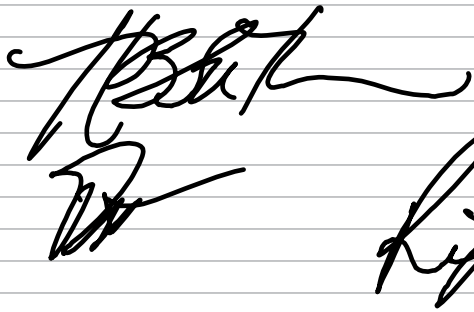
INDIANA STATE DEPARTMENT OF HEALTH

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 Dale & Angela Sutton		Name of establishment The Manchester on Bond		MENU	
Address (number, street, city, state, ZIP code) 714 Bond St. N. Manchester, IN 460962				Telephone number 2140-867-1623	
ESTABLISHMENT I.D.				DATE	
COUNTY	DISTRICT	TYPE	EST. NO.	YR.	MO. DAY
					2100720
NUMBER OF ROOMS 3				PURPOSE 1 Regular 3 - Follow-up 5 - Standardization 7 - 2 - Complaint 4 - Survey 6 - Other	

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

ITEM	WT.	ITEM	WT.	ITEM	WT.
FOOD * 01 Food from approved sources and in sound condition with no spoilage.	5	17 Accurate thermometers and chemical test kits provided and used.	1	TOILET AND HANDWASHING FACILITIES *31 Adequate number properly designed and installed. Facilities convenient and accessible.	4
02 Food containers properly labeled.	1	18 Equipment and utensils preflushed, prescraped and prewashed as needed.	1	32 Toilet room properly enclosed. Fixtures in good repair and clean. Adequate tissue, hand cleaner, sanitary towels or hand drying devices, and waste receptacles provided.	2
FOOD PROTECTION *03 Potentially hazardous foods meets temperature requirements during storage, preparation, display and service.	5	19 Wash and rinse water clean and maintained at proper temperatures.	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
* 04 Facilities adequate to maintain product temperature provided.	4	*20 Sanitizing rinse water clean and maintained at proper temperature or with proper chemical concentration. Exposure time adequate. Equipment and utensils properly sanitized.	4	34 Outside storage areas and enclosures properly constructed and clean.	1
05 Accurate thermometers provided and properly located.	1	21 Wiping cloths clean, restricted to appropriate uses.	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
06 Potentially hazardous food properly thawed.	2	22 Food contact surfaces of equipment and utensils clean, free of detergents and abrasives.	2	FLOORS, WALLS, AND CEILINGS 36 Floors properly constructed, installed, drained, maintained in good repair and clean.	1
* 07 Cross-contamination of food prevented.	4	23 Nonfood-contact surfaces of equipment and utensils clean.	1	37 Walls, ceilings and attached equipment properly constructed, installed, maintained in good repair and clean.	1
08 Food adequately protected during storage, preparation, display, service, and transportation.	2	24 Clean equipment and utensils properly handled and stored.	1	LIGHTING 38 Lighting provided as required.	1
09 Handling of food (including ice) minimized.	2	25 Single-service articles properly handled, stored and used.	1	VENTILATION 39 Rooms and equipment vented as required.	1
10 In use food (including ice) dispensing utensils properly stored.	1	26 Single-service articles not reused.	2	OTHER OPERATIONS 40 Cleaning and maintenance equipment properly stored.	1
PERSONNEL *11 Personnel with infections effectively restricted.	5	WATER *27 PUBLIC SUPPLY ☐ PRIVATE SUPPLY ☐ Source approved and sufficient supply (hot and cold) under pressure provided. SAMPLE TAKEN ☐	5	*41 Toxic items properly stored, labeled, and used. Only necessary toxic items on hand.	5
* 12 Hands clean and good hygiene practiced. Tobacco use and food consumption only in designated areas.	5	SEWAGE *28 PUBLIC SYSTEM ☐ PRIVATE SYSTEM ☐ Sewage and waste water disposal adequate and sanitary.	4	42 Premises free of litter and unnecessary articles.	1
13 Clean outer clothing.	1	PLUMBING 29 Properly installed and maintained	1	43 Occupancy register maintained.	1
FOOD EQUIPMENT AND UTENSILS 14 Food contact (including ice) surfaces properly designed, constructed, located, installed and maintained.	2	*30 No cross-connections, effective backsiphonage and backflow prevention devices installed.	5	44 Clean and soiled linen properly stored. Laundered bedding, adequate sheets.	1
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 NO.	WT.	REMARKS	TO BE CORRECTED BY
		No violations. Very Clean.	
			
			

MOST FOODBORNE ILLNESSES ARE CAUSED BY NONCOMPLIANCE WITH ITEM #3

FOLLOW-UP ACTION:		RATING SCORE:	
Reinspection _____ 1	Routine _____	("100" Less weight of items violated) ☐ ☐ ☐	
Recieved by (name and title) Rachel Landis, EHS		Inspected by (name and title) Rachel Landis, EHS	
QUESTIONS OR COMMENTS?		PLEASE CALL AC 317 / 633-0360	

