



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 LYDIA J WISEMAN				Name of establishment BRENDAS DREAM B&B				MENU BREAKFAST	
Address (number, street, city, state, ZIP code) 135 N BRAUNSON ST. MARION IN 46952						Telephone number 503812854			
ESTABLISHMENT I.D.				DATE		NUMBER OF ROOMS 5	PURPOSE		
COUNTY 027	DISTRICT	TYPE	EST. NO.	YR.	MO.		DAY	1 - Regular	2 - Complaint
				19	06	19	3 - Follow-up	4 - Survey	
							5 - Standardization	6 - Other	
							7 -		

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.	
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.		*20 Sanitizing rinse water clean and maintained at proper temperature or with proper chemical concentration. Exposure time adequate. Equipment and utensils properly sanitized.		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.	
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.		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 <input type="checkbox"/> PRIVATE SUPPLY <input type="checkbox"/> Source approved and sufficient supply (hot and cold) under pressure provided. SAMPLE TAKEN <input type="checkbox"/>	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 <input type="checkbox"/> PRIVATE SYSTEM <input type="checkbox"/> Sewage and waste water disposal adequate and sanitary.		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
		<p>No Violations AT THIS Inspection</p> <p><i>Wm 4/20/19</i></p> <p><i>OK</i></p>	

MOST FOODBORNE ILLNESSES ARE CAUSED BY NONCOMPLIANCE WITH ITEM #3

FOLLOW-UP ACTION:		RATING SCORE:	
Reinspection <u>N/A</u> 1	Routine <u>6-19-19</u>	("100" Less weight of items violated)	100
Received by (name and title) <i>Lydia J Wiseman</i>	Inspected by (name and title) <i>R. Paley - F910</i>	PAGE 1 OF <u>1</u>	
QUESTIONS OR COMMENTS?		PLEASE CALL (765) 651-2401	