



**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 Hasley		Name of establishment Hasley's Hideaway B&B		MENU Breakfast Only	
Address (number, street, city, state, ZIP code) 1457 W 800S Fairmount, IN 46928			Telephone number 765 806 1228		
ESTABLISHMENT I.D.		DATE		PURPOSE	
COUNTY	DISTRICT	TYPE	EST. NO.	YR.	MO. DAY
027					190703
				NUMBER OF ROOMS 2	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.	ITEM	WT.	ITEM	WT.
*01 Food from approved sources and in sound condition with no spoilage.	5	17 Accurate thermometers and chemical test kits provided and used.	1	*31 Toilet and handwashing facilities 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
*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		
05 Accurate thermometers provided and properly located.	1	21 Wiping cloths clean, restricted to appropriate uses.	1	34 Outside storage areas and enclosures properly constructed and clean.	1
06 Potentially hazardous food properly thawed.	2	22 Food contact surfaces of equipment and utensils clean, free of detergents and abrasives.	2	INSECT, RODENT, AND OTHER ANIMAL CONTROL *35 No evidence of insects or rodents present and outer openings adequately protected. No other animals present.	4
*07 Cross-contamination of food prevented.	4	23 Nonfood-contact surfaces of equipment and utensils clean.	1		
08 Food adequately protected during storage, preparation, display, service, and transportation.	2	24 Clean equipment and utensils properly handled and stored.	1	FLOORS, WALLS, AND CEILINGS 36 Floors properly constructed, installed, drained, maintained in good repair and clean.	1
09 Handling of food (including ice) minimized.	2	25 Single-service articles properly handled, stored and used.	1		
10 In use food (including ice) dispensing utensils properly stored.	1	26 Single-service articles not reused.	2	37 Walls, ceilings and attached equipment properly constructed, installed, maintained in good repair and clean.	1
PERSONNEL *11 Personnel with infections effectively restricted.	5	WATER *27 PUBLIC SUPPLY <input type="checkbox"/> PRIVATE SUPPLY <input checked="" type="checkbox"/> Source approved and sufficient supply (hot and cold) under pressure provided. SAMPLE TAKEN <input type="checkbox"/>	5	LIGHTING 38 Lighting provided as required.	1
*12 Hands clean and good hygiene practiced. Tobacco use and food consumption only in designated areas.	5			VENTILATION 39 Rooms and equipment vented as required.	1
13 Clean outer clothing.	1	SEWAGE *28 PUBLIC SYSTEM <input type="checkbox"/> PRIVATE SYSTEM <input checked="" type="checkbox"/> Sewage and waste water disposal adequate and sanitary.	4	OTHER OPERATIONS 40 Cleaning and maintenance equipment properly stored.	1
FOOD EQUIPMENT AND UTENSILS 14 Food contact (including ice) surfaces properly designed, constructed, located, installed and maintained.	2			*41 Toxic items properly stored, labeled, and used. Only necessary toxic items on hand.	5
15 Nonfood-contact surfaces properly designed, constructed, located and maintained.	1	PLUMBING 29 Properly installed and maintained	1	42 Premises free of litter and unnecessary articles.	1
16 Dishwashing facilities properly designed, constructed, located, installed, maintained, cleaned and operated.	2	*30 No cross-connections, effective backsiphonage and backflow prevention devices installed.	5	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 AT THIS INSPECTIONS	
		* PLANS TO EXPAND, will need floor plan equipment, menu, (plan Review) HD)	

MOST FOODBORNE ILLNESSES ARE CAUSED BY NONCOMPLIANCE WITH ITEM #3

FOLLOW-UP ACTION: Reinspection _____ 1 Routine _____ 2	RATING SCORE: ("100" Less weight of items violated) 100
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Observed by (name and title) Velvet Hasley owner	Inspected by (name and title) R Dale Carr - RSD	PAGE 1 OF 1
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QUESTIONS OR COMMENTS? PLEASE CALL 765-651-2401