Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone:812-948-4726
x6060

Based on an inspection this day, the item(s) noted below identify violations of ~~410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.~~ The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name: Floyd County Brewing Company	Telephone Number: (470) 588-2537 (582) 944-3202	Date of Inspection (mm/dd/yr): 1/3/2019	ID #: 18-98
Establishment Address (number and street, city, state, zip code): 129 W. Main St. New Albany, IN 47150			
Owner: Brian Hampton	Purpose: 1. Routine	Follow-up: NO	Release Date: TODAY
Owner's Address: 7456 Saddlebrook Ct. Greenville, IN 47124	2. Follow-up	Summary of Violations:	
Person in Charge: David Stewart	3. Complaint	C 3 NC 3 R Ø	
Responsible Person's E-mail:	4. Pre-Operational		
	5. Temporary	Menu Type *(See back of page)*	
Certified Food Handler: David Stewart (6/16/21)	6. HACCP		
	7. Other (list)	1 2 3 4 5	

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
136	C		Observed pack of cigarettes and drink stored on bar prep	Corrected
			- cutting board washed, rinsed, sanitized	
177	C		Observed raw bison patties stored over RTE	Corrected
438	C		Observed unlabeled chemical sprayers throughout	Today
			- sprayers containing only water should also be labeled	
297	NC		Observed the following pieces of equipment needing cleaned:	Today
			1) Pink crystals on exterior of server station ice chute	
			2) Rust/hard water on server station tea filter bulb	
			3) Mold on interior of downstairs bulk ice machine	
			- Machine should be emptied for proper sanitization	
			- FCHD recommends discontinuing bulk ice consumption until	
			machine has been cleaned	
347	NC		Observed hand drying provisions missing from both bar handsinks	Corrected
422	NC		Observed stuff sweatshirts stored on dry stack/under prep	Corrected

Received by (name and title printed): DAVID STEWART K.M	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature):	Inspected by (signature): aj

cc:	cc:	cc:

Floyd County Brewing Co.

Floyd County Health Department Inspection Notes

	Code #	C/NC	Comments
			PIC: David Stewart CFH: 6/16/21
6	422		sweatshirts
2	177	C	raw over RTE
4	297		server station - ice chute (pink)
			tea bulb
			bulk
1	136	C	cigarettes / Starbucks (bar cutting board)
3	438	C	unlabeled sprays dining server station
5	347		bar hand drying