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: Puerto Vallarta	Telephone Number: 812 945 3388	Date of Inspection (mm/dd/yr): 3/3/20	PERMIT #: 19-237
Establishment Address (number and street, city, state, zip code): 4214 Charlestown Rd. New Albany, IN 47150			
Owner: Martin Bernal	Purpose: (1. Routine) 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up: YES	Release Date: TODAY
Owner's Address		Summary of Violations: C 22 NC 19 R 12	
Person in Charge: Juan Carlos Lopez			
Responsible Person's E-mail		Menu Type (See back of page): 1 2 3 (4X) 5	
Certified Food Manager: Juan Carlos Lopez (2/8/21)			

• 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
118	C		Observed overall lack of food safety knowledge or concern	Monday 3/16
128	C		Observed employee attempt to wash hands with gloves on	Retrain staff
129	C	R	Observed employee fail to wash hands after outdoor phone break	Retrain staff
136	C	R	Observed uncovered employee drinks in prep areas	Retrain staff
144	C	R	Observed non-food grade buckets being reused for meat product	Replace 3/16
171	C		Observed lemons for customer water being beachanded	Retrain staff
177	C		Observed raw chicken on kitchen floor and uncovered	Discarded
			Observed raw meats stored next to or over RTE foods in walk-in	Retrain staff
187	C	R	Measured raw chicken in kitchen at 50°/walk-in (x5) at 47°	Discarded
189	C		Observed beans not being rapidly cooled /left out during inspection	Retrain staff
191	C		Observed no date marking system available or in-use	Retrain staff
193	C		Observed time-as-a-temp-control being used for salsa without approval	Monday 3/16
204	C	R	Observed employee on cell phone in walk-in cooler	Retrain staff
			Observed spill on buckets of cut chicken in walk-in cooler	Replace buckets
			Observed hidden poured beer in server area (beer was in "to-go" cup)	Retrain staff
205	C		Observed homemade "tin can tool"/unapproved non-food grade tool	Discarded
			See page 2	

Received by (name and title printed): Juan C Lopez	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature):	Inspected by (signature): aj
cc:	cc:
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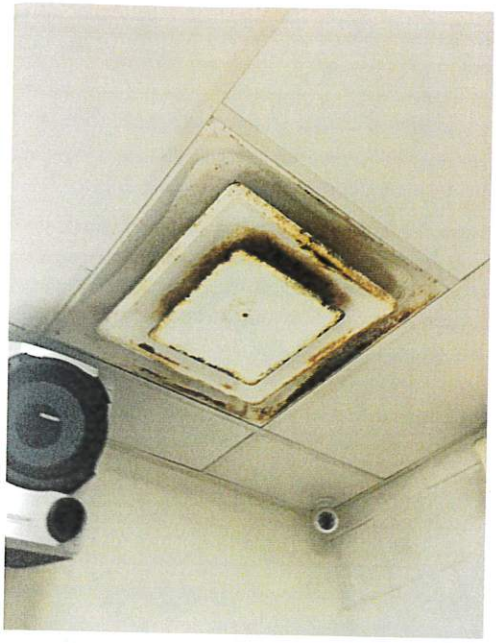
NARRATIVE REPORT

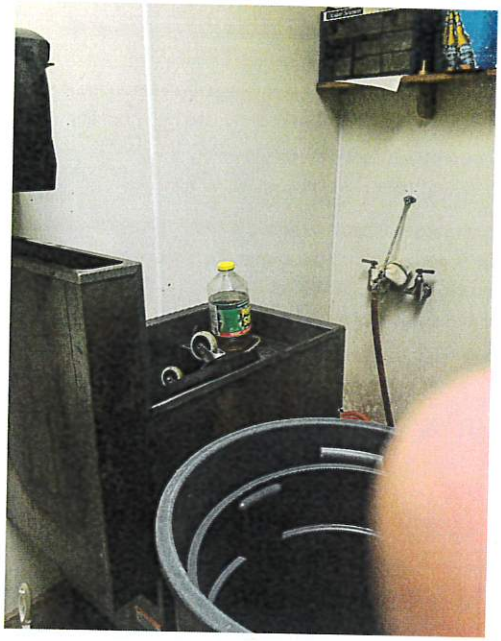
Establishment Name	Address	Inspection Date
Puerto Vallarta	4214 Charlestown Rd New Albany, IN 47150	3/13/20

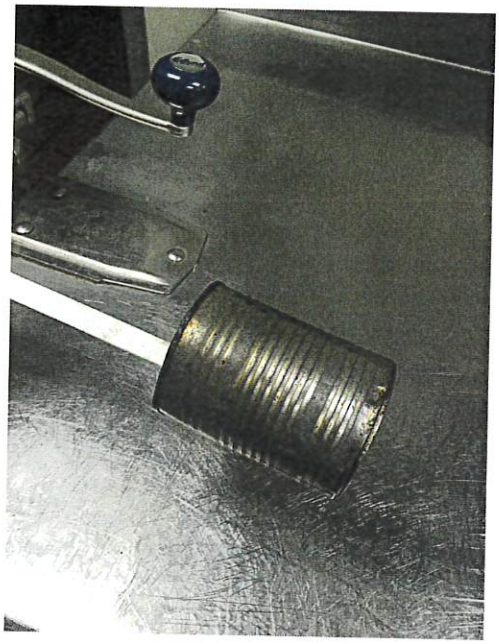
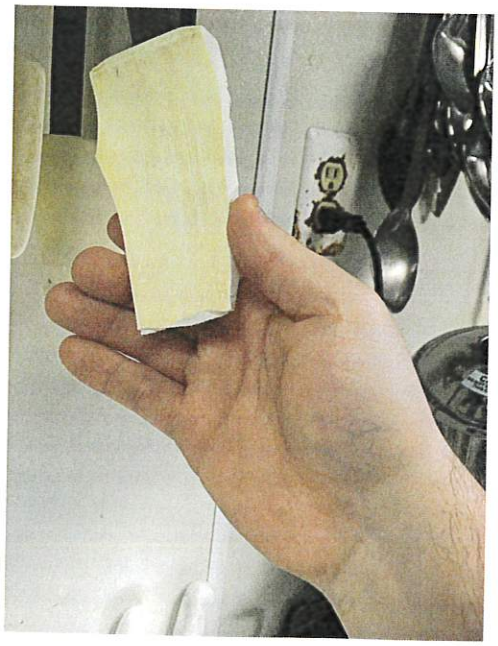
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
303	C		Observed bar blender to be stored still soiled (dirty blades/water)	Retrain staff
343	C		Observed employees using 3-comp sink for hand washing	Retrain staff
344	C	R	Observed bulk salsa blocking server handwashing	Retrain staff
345	C		Observed food debris and trash in multiple hand sinks	Retrain staff
376	C		Observed beer drain in server area discharging into bucket	Monday 3/16
415	C	R	Observed gnats in server areas	Monday 3/16
443	C		Measured sanitizer solution at 200+ ppm	Retrain staff
438	C	R	Observed unlabeled chemical sprayers	Monday 3/16
449	C	R	Observed multiple fly strips hung over BOH storage	Retrain staff
174	NC		Observed bulk bins lacking common name labels	Monday 3/16
177	NC		Observed chips stored too close to handsink in prep area	Retrain staff
			Observed ice bin being left open at server area when not busy	Retrain staff
202	NC		Observed rusted/dented cans not segregated in BOH storage	Retrain staff
217	NC		Observed multiple utensils damaged past usability	Monday 3/16
231	NC		Observed can opener blade to be dirty and needing replaced	Monday 3/16
239	NC		Observed table utensils not being stored inverted in BOH/warewash	Retrain staff
243	NC		Observed lids at server area stored too close to hand washing sink	Retrain staff
297	NC		Observed bulk ice machine interior to be dirty	Retrain staff
			Observed bar soda gun to have build-up	Retrain staff
291	NC		Observed no sanitizer test strips available (establishment needs chlorine)	Monday 3/16
245	NC	R	Observed no sanitizer buckets/rags outside of sanitizer/rags allowed to dry	Retrain staff
310	NC		Observed bar cooler fans to be dusty	Monday 3/16
			Observed dining room ceiling vents to be dusty	Monday 3/16
324	NC		Observed men's restroom at bar to be unable to flush	Monday 3/16
410	NC		Observed (2) light shields to be loose and falling	Monday 3/16
416	NC		Observed dead bugs in BOH light shields	Monday 3/16
422	NC	R	Observed employee clothing stored on BOH food storage shelves	Retrain staff
436	NC		Observed foil wrap on prep area ceiling tiles to be ripping/falling	Replace 3/16
			Observed ceiling grates in warewash area to be rusty	Monday 3/16
392	NC		Observed dumpster open upon arriving for inspection	Retrain staff
426	NC		Observed unused/unnecessary equipment in Beer cooler closet	Monday 3/16
433	NC	R	Observed mop not properly hung/mop water needing dumped	Retrain staff
		•	Lunch service was halted while staff addressed most critical issues	
		•	All staff must attend mandatory training and initial and date roster	
			prior to FCHD follow-up inspection 3/13/20	

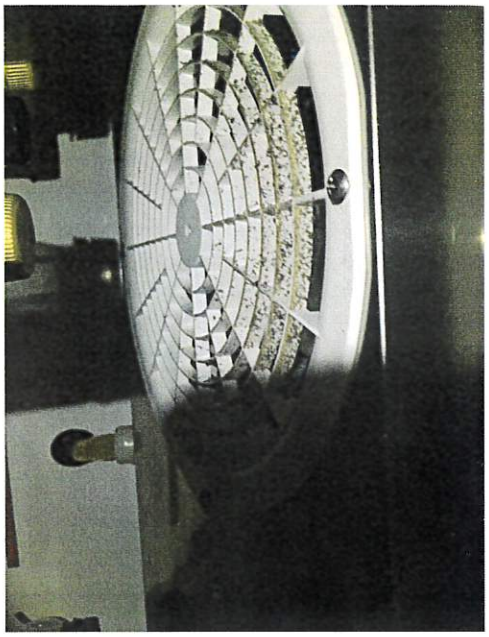
Received By (Name & Title)	Inspected By (Name & Title)	Page 2 of 2
[signature]	[signature]	

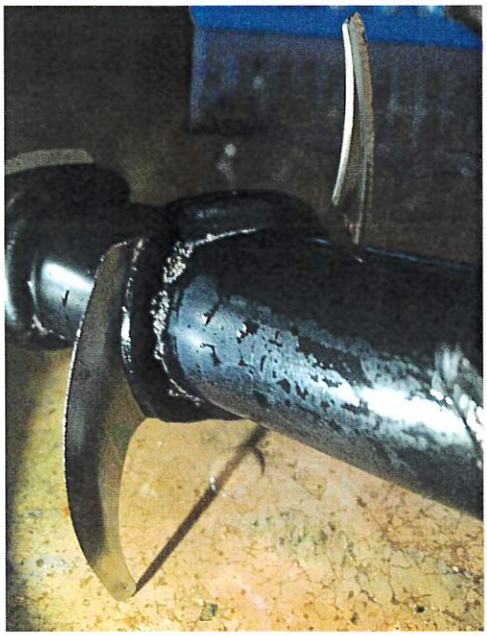
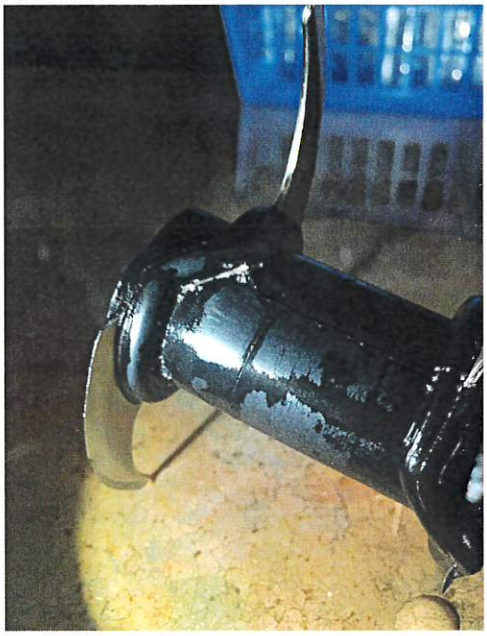
State Form 48621(R2 / 8-05)

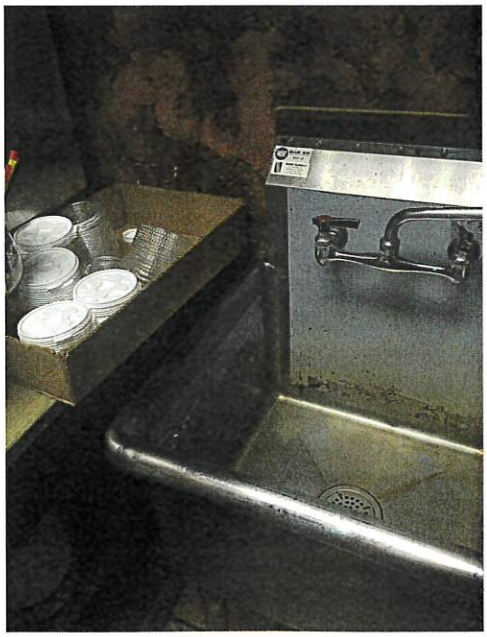








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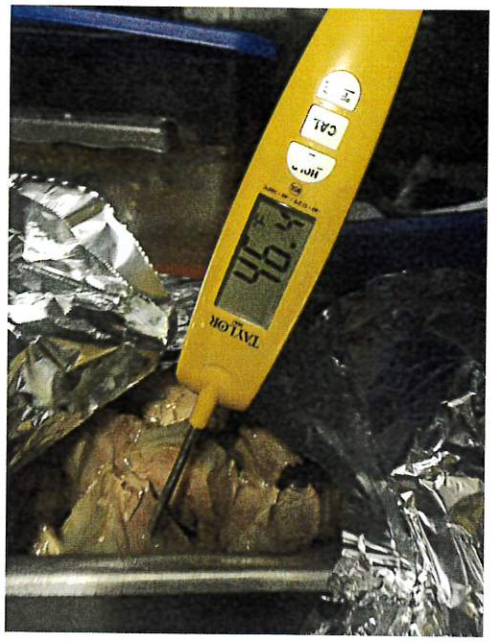
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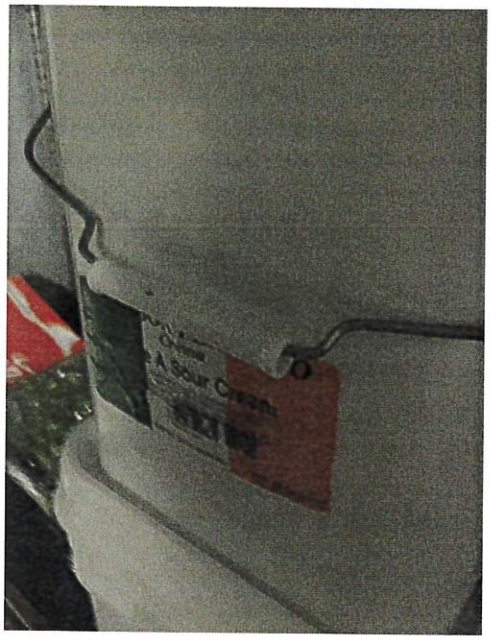
Sour Cream

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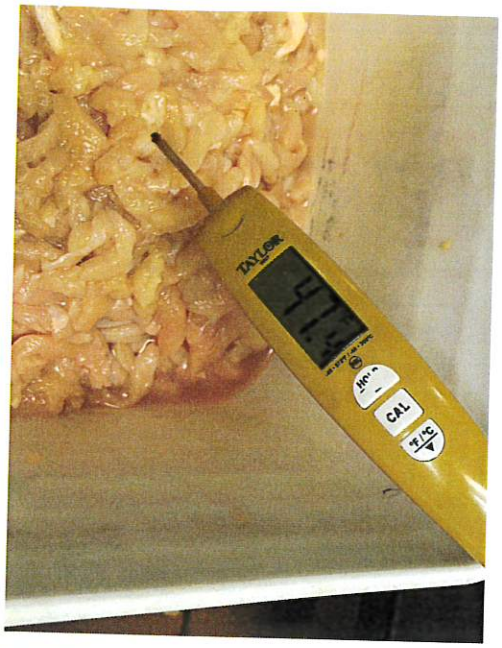
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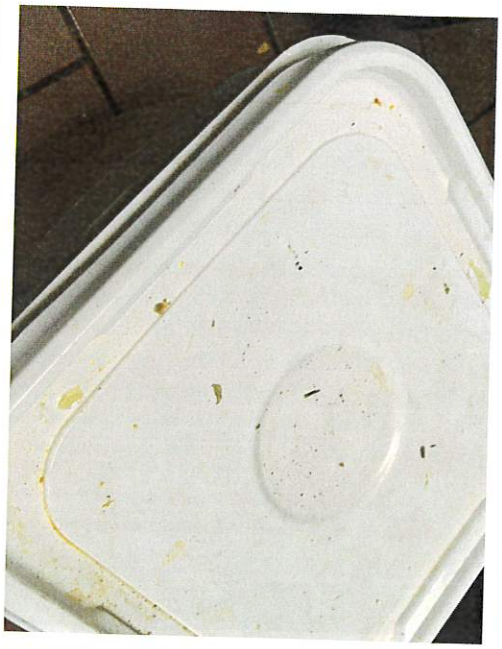

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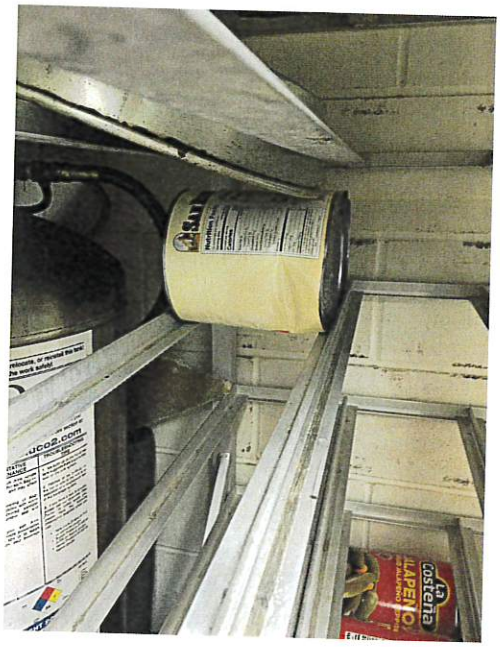

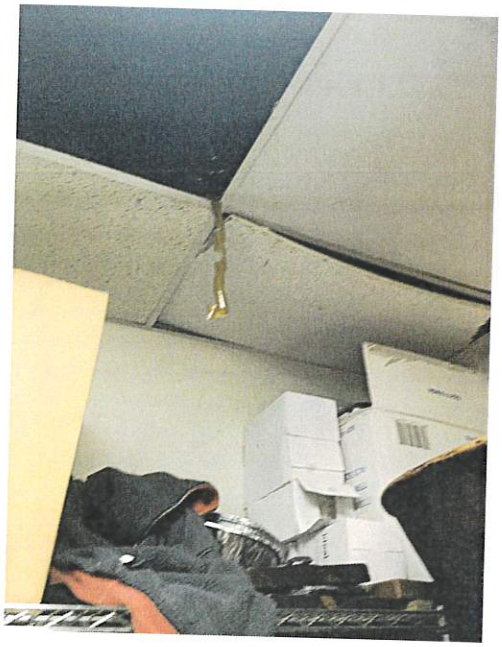

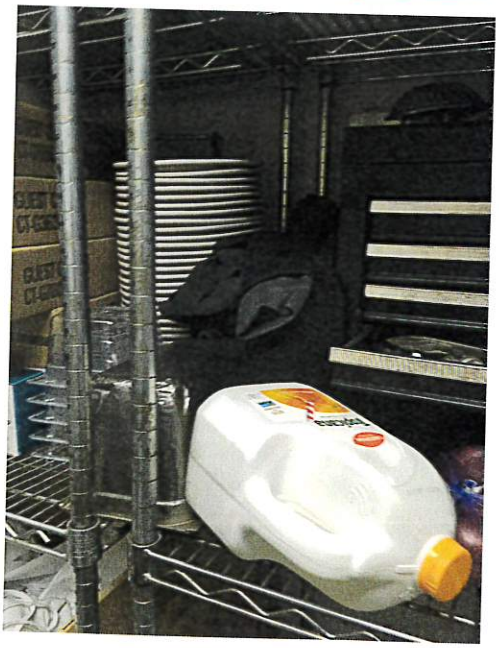

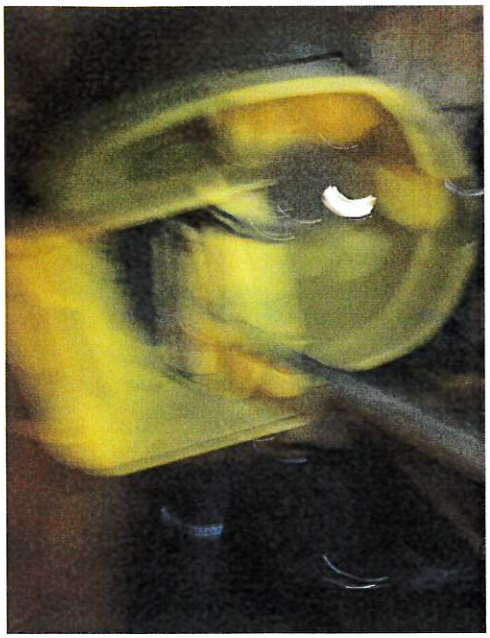

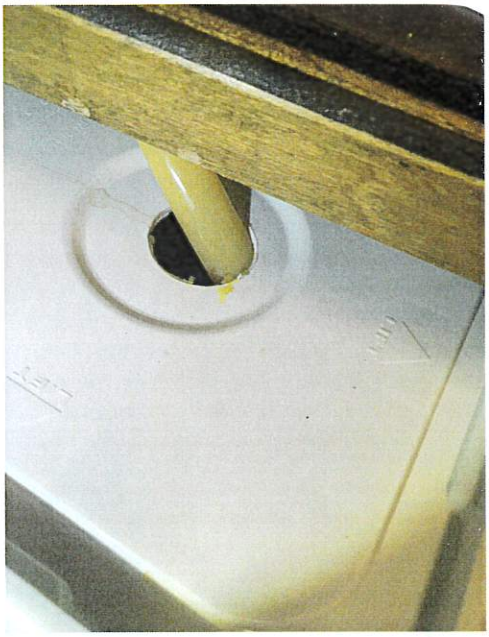

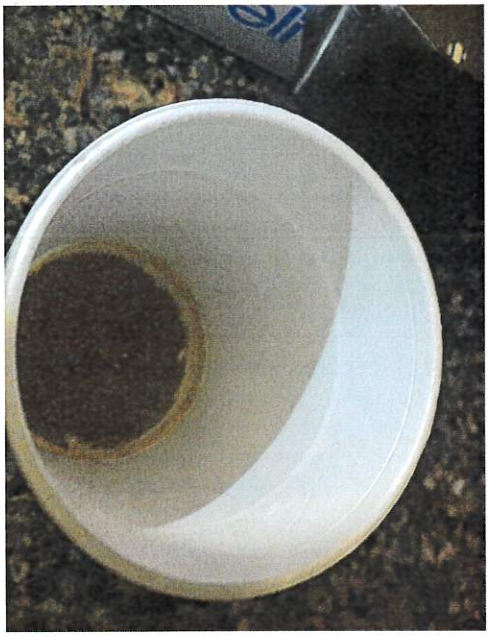

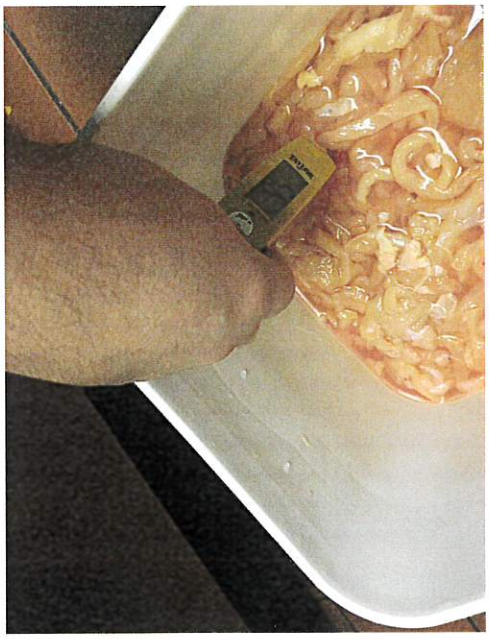

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