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: Valley View Golf Club	Telephone Number: 812 923 7280	Date of Inspection (mm/dd/yr): 10/28/2019	PERMIT #: 19-343
Establishment Address (number and street, city, state, zip code): 3748 Lawrence Banet Rd. Floyds Knobs, IN 47119			
Owner:	Purpose: (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 4 NC 14 R 6	
Person in Charge: Zach Johnson / Carol Graham			
Responsible Person's E-mail:		Menu Type *(See back of page)*: 1 2 3 X 4 5	
Certified Food Manager: Davon Wilkerson (7/18/23)			

• 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
191	C		Observed undated soup, sauce, jam, hot dogs in kitchen cookers	Discarded
192	C		Observed thawed cod (dated 10/17) and marinara (dated 10/17)	Discarded
415	C		Observed roaches throughout kitchen prep and warewash	10/30 A.M.
			- Discussed CPO necessity and urgency with staff	
			- No "bug bombs" unless approved by FCHD first	
			- FCHD will return 10/30/19 before lunch service	
449	C		Observed CPO and residential bait stations on prep tables	Discard / Move
177	NC	R	Observed the following foods improperly stored:	Retrain staff / Today
			1) bar ice bins left open	
			2) Kitchen and storage staples left open/uncovered	
			3) drink flats (Powerade) and soda syrup stored on BOH floor	
191	NC		Observed no sanitizer test strips available	2 weeks
218	NC		Observed retail freezer to have heavy ice build-up	2 weeks
232	NC		Observed inappropriate "scoops" stored in sauces and staples	Retrain staff / Today
297	NC	R	Observed keg lines to be moldy	Retrain staff / Today
310	NC	R	Observed dusty ceiling vents in kitchen, bar, event dining	2 weeks
			SEE Page 2	

Received by (name and title printed): Carol Graham Business Mngr	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature): Carol J. Graham	Inspected by (signature): aj
cc:	cc: / cc:

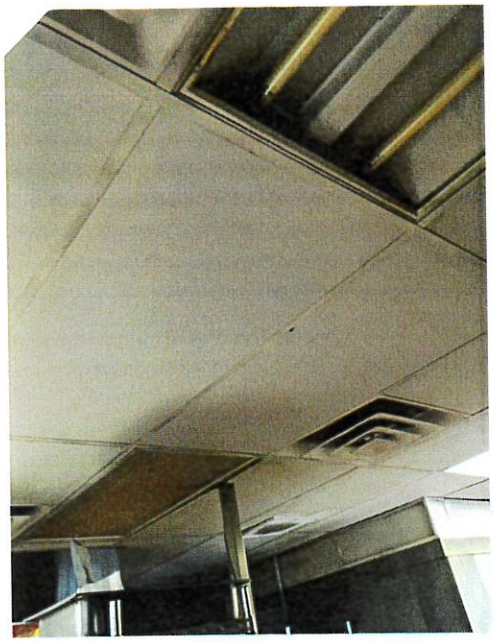
NARRATIVE REPORT

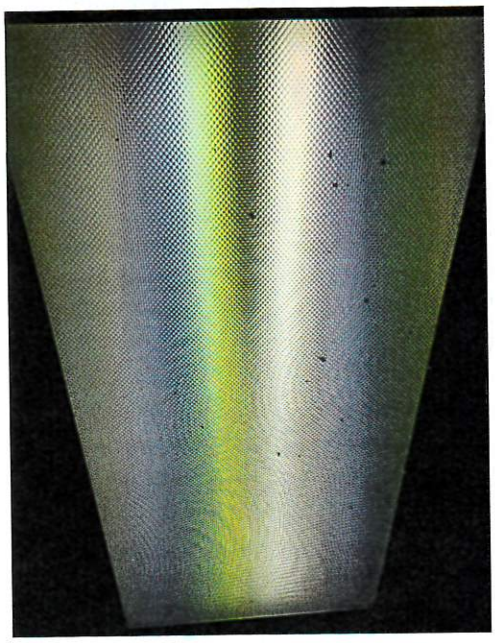
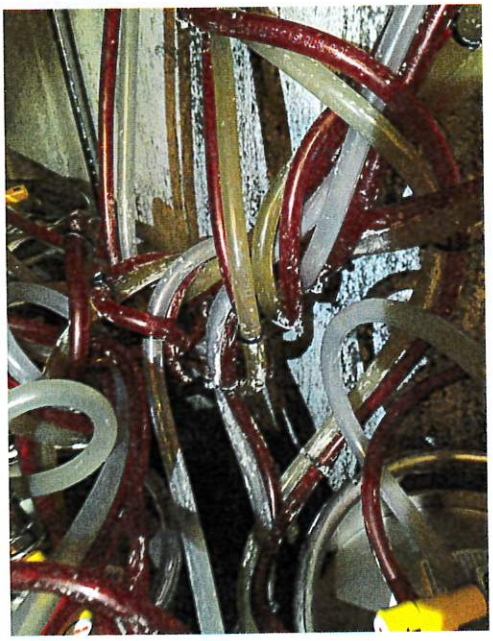
Establishment Name	Address	Inspection Date
Valley View Golf Club	3748 Lawrence Bowt Rd	10/28/2019

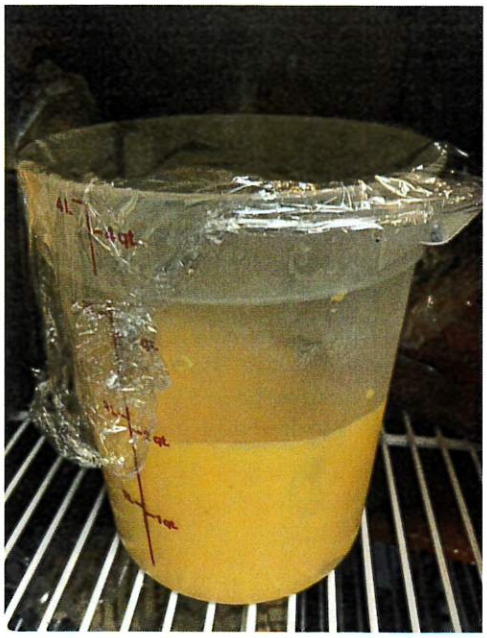
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
324	NC		Observed 3-comp hot water handle to be broken	2 weeks
389	NC		Observed tubs of water leftover from catering event	Retrain staff / Today
411	NC		Measured lighting in BOH storage area at 2/FC (30/FC min.)	2 weeks
410	NC		Observed dead bugs on kitchen and bar floor, and light shields	[redacted] Today
426	NC	R	Observed lack of definition or organization of BOH storage	2 weeks
			- single-use items, food, utensils, equipment, catering needs, tools, etc.	
430	NC	R	Observed lights out in kitchen and in BOH storage area	2 weeks
433	NC	R	Observed mop not properly hung to dry	Retrain staff / Today
399	NC		Observed metal sheeting coming loose from wall at grill area	2 weeks
			FCHD will return 10/30/2019 before lunch service to ensure that pest issue has been properly abated	
			FCHD will return in 2 weeks to ensure that remaining issues have been properly addressed and repaired	
			-all issues must be completed prior to follow-up inspection	

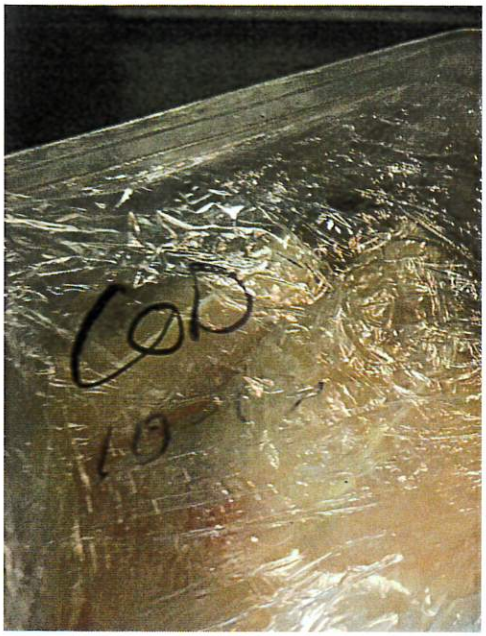
Received By (Name & Title)	Inspected By (Name & Title)	Page 2 of 2
[signature]	A.J. Ingram (EHS)	

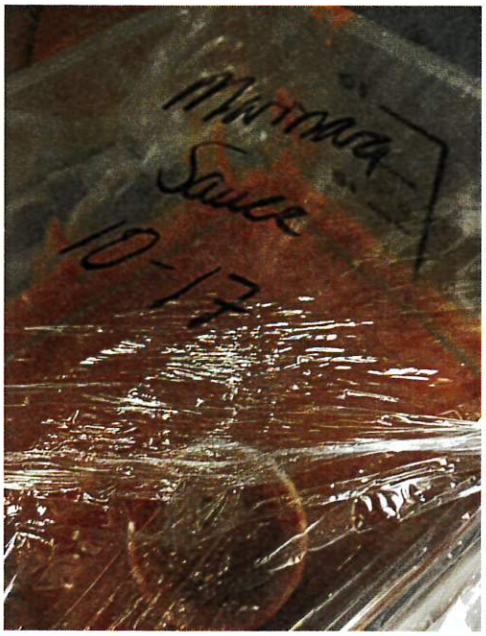
State Form 48621(R2 / 8-05)





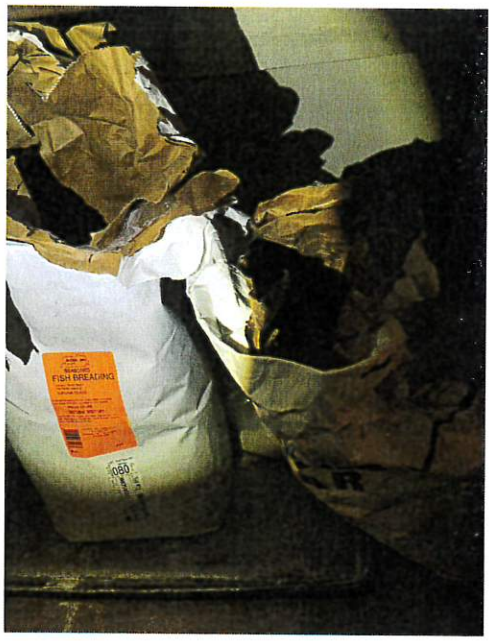

COD


Sauce
10-17

Häagen-Dazs

Häagen-Dazs
ICE CREAM
Nestlé

the sauce that makes everything taste better
REFRIGERATE AFTER OPENING FOR BEST QUALITY
visit us at:
kraftfoodservice.com
FOR STEAK, PORK AND CHIC
ORIGINAL
SAUCE


FISH BREADING

CARPET

BUD LIGHT
BUD LIGHT

EXCLUSIVE A
NONTRANSF
PROPERTY
ECOL