

# Retail Food Inspection Report

Floyd County Health Department  
Telephone (812) 948-4726

<b>Establishment Name</b> BOOMTOWN	<b>Telephone Number</b> Est 812- 590-1314 Own 812-786-9430	<b>Date of Inspection</b> 07/30/2024	<b>ID#</b>
<b>Address</b> 114 E. MAIN ST, NEW ALBANY IN 47150			
<b>Owner</b> MICHELLE COLLINS	<b>Purpose</b> <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	<b>Follow Up</b> 08/06/2024	<b>Released</b>
<b>Owner's Address</b> 112 ALTRA DR CLARKSVILLE, IN 47129		<b>Menu Type</b> 1 __ 2 __ 3 <u>X</u> 4 __ 5 __	
<b>Person in Charge</b> MICHELLE COLLINS			
<b>Responsible Person's Email</b> BOOMTOWNNEWALBANY@GMAIL.COM			
<b>Certified Food Handler</b> ANDREW COLLINS			

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 COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
192	X			Observed mac & cheese and 2 other sauces in the walkin cooler dated 7/18, 6 days expired.	discarded
294	X			Observed no sanitizer at the warewash machine.	today
415	X			Observed at least 6 gnats in the warewash area and near the mop and mop sink.	8-6-24
438	X			Observed an unlabeled spray bottle in the server's area. Discard if it cannot be identified.	today
295	X			Observed dried food debris on the mounted can opener. (Critical for food contact surface). Other non food contact equipment in need of cleaning were; inside ice machine near door hinge, inside both prep coolers, in side microwaves, inside toppings cooler in creamery.	3 days
324		X		Observed a wet floor in the area handsink and ice machine. Observed water drip from the handsink's drain line. Investigate for other leaks and make appropriate repairs.	8-6-24
256		X		Observed no thermometer in the sauces cooler in the kitchen or in the refrigerator in the creamery area.	3 days
191	X			Observed no date marks on sauces on the sauce refrigerator. Made-in house sauces should be discarded after 7 days.	today
431		X		Observed general cleaning needed throughout the kitchen, warewash area and creamery. Observed food debris, spills and splatter. Specifically under icemachine, near breading station, under hung mop, under tabletop cooler in creamery.	8-6-24
430		X		Observed low area in the concrete near the warewash sprayers water line. The area contained dark stagnant water. This area must be maintained clean or filled it to prevent accumulation of water.	7-6-24

I WOULD RECOMMEND REMOUNTED A TOWEL HOLDER AT THE HANDSINK TO KEEP TOWELS READILY AVAILABLE.

