

Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name QDOBA #2131 (NORTH FORK FRESH MEX)	Telephone Number Est 812-941-9654 Own 417-293-3332	Date of Inspection 06/21/2023	ID#
Address 4302 CHARLESTOWN RD STE 108, NEW ALBANY IN 4	Purpose <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up	Released 06/21/2023
Owner JACOB STAUFFER		Menu Type 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input checked="" type="checkbox"/> 5 <input type="checkbox"/>	
Owner's Address 1906 E BATTLEFIELD RD SPRINGFIELD, MO 65804			
Person in Charge TANJA BLANTON			
Responsible Person's Email HOWARD@NORTHFORKFRESHMEX.COM			
Certified Food Handler HOWARD SUMMERS ?			

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
345	X			Observed a cooking pan in the front handwashing sink. This sink should only be for handwashing and cannot be blocked.	corrected
138		X		Observed employee on prep line without a hair restraint.	corrected
256		X		Observed no thermometer in the salad prep cooler.	3 days
295		X		Observed buildup of grease in fumehood.	2 weeks
392		X		Observed an open lid on the shared dumpster.	corrected
118	X			Observed no Certified Food Manager's Certificate. The plan review application stated it would be Howard Summers. This person is in charge of ensuring food safety. Please print certificate and send copy to FCHD.	1 Day
218		X		Observed the light fixture blinking in the storage hallway. Measured lighting in fumehood over the grill at 50 footcandles. Clean covers and replace bulbs if necessary. Light intensity in food prep area must be 70 footcandles.	2 weeks
324		X		Observed food debris under 3-compartment sink. An employee stated it had overflowed out of the grease trap. The grease trap appeared to be smaller than what is normally seen in restaurants. It may be undersized and in need of replacing. The 3-compartment sink did not appear to have a flow regulator on the plumbing which may be causing the overflow of the grease trap.	2 weeks
430		X		Observed the floor in ware wash area to be sloping away from the floor drain causing water to accumulate. Under a storage rack. This has been an ongoing issue. Either the floor needs redone and properly sloped to drain or the employees must regularly squeegee or mop water out of this area. Observed the grout to be worn away between floor tiles in prep area behind wall of grill.	1 month

A DISPLAY COOLER FOR DRINKS WAS MEASURED AT 43F. THIS COOLER CANNOT BE USED FOR MILK OR OTHER POTENTIALLY HAZARDOUS FOODS UNTIL IT MAINTAINS 41F OR BELOW. NO PHF WE CURRENTLY IN COOLER.

