

# Retail Food Inspection Report

Floyd County Health Department  
Telephone (812) 948-4726

<b>Establishment Name</b> AGAVE & RYE (A&R NEW ALBANY IN)	<b>Telephone Number</b> Est 812-993-8226 Own 614-357-7874	<b>Date of Inspection</b> 05/23/2024	<b>ID#</b>
<b>Address</b> 324 E. MAIN ST, NEW ALBANY IN 47150	<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> 06/13/2024	<b>Released</b> 05/23/2024
<b>Owner</b> WADE SARBER		<b>Menu Type</b> 1 __ 2 __ 3 <input checked="" type="checkbox"/> 4 __ 5 __	
<b>Owner's Address</b> 7630 GIBSON STREET SUITE 110 LIBERTY TOWNSHIP, OH 45069			
<b>Person in Charge</b> KATIE COMBS			
<b>Responsible Person's Email</b> HUNTER.ROBBINS@AGAVEANDRYE.COM			
<b>Certified Food Handler</b> ROBERTO CRUZ PACHECO			

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
438	X			Observed an unlabeled spray bottle in the upstairs bar, Discard if the contents are unknown.	today
187	X			Measured a bottle of crema, that was left out of refrigeration, at 68F. Dairy products must remain at 41F or below.	corrected
177	X			Observed raw chicken stored in the middle of the prep cooler, on the upper level and surrounded by ready to eat foods. This could cause cross contamination. Chicken was moved to the lower level.	corrected
294	X			Measured the chlorine sanitizer at 0 ppm in the dish machine in the kitchen and in the bar's 3-comp sink. The containers of chlorine were replaced and conditions corrected. Chlorine sanitizer loses its strength over time. Use strips to measure concentration frequently.	corrected
415	X			Observed gnats near the dish machine in the kitchen, in the room with the mop sink, and upstairs in the bar around sink drains. Wet conditions and food debris attract and breed gnats.	4 days
430		X		Observed damaged concrete around 2 floor drains in the kitchen near the dish machine and 3-comp. These spots are holding water and prevent water on the floor from properly draining. This may be contributing to the gnats. --Observed concrete floor in front of the 3-compartment sink beginning to wear and exposing large aggregate. Consider repairing.	3 weeks
404		X		Observed the coving peeled off the wall behind the dishmachine and 3 comp sink. This may be contributing to the gnats.	3 weeks
324		X		Observed the warewash sprayer hose leaking when not in use.	1 week
431		X		Observed the floors in the mop sink room and near the warewash to be wet and in need of more frequent cleaning. Consider adding a fan to help keep floors dry.	3 days
426		X		Observed scattered trash behind building.	3 days
342		X		Observed no hot water at the upstairs handsink and 3-comp sink.	1 week
297		X		Observed in inside of the upstairs ice maching in need of cleaning before it is used again.	1 week
THE UPSTAIRS AND OUTDOOR BAR SHOULD BE CLEANED EACH TIME BEFORE IT IS USED.					

