# Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

| Establishment Name | Telephone Number | Date of Inspection | ID# |
|---|---|---|---|
| ARBY'S #6532 | Est (812) 944-6625 | 01/29/2024 | |
| **Address** 2119 STATE ST, NEW ALBANY IN 47150 | Own 678-514-4100 | | |

| Owner | Purpose | Follow Up | Released |
|---|---|---|---|
| RTM OPERATING COMPANY, LLC | X Routine | | 02/09/2024 |
| **Owner's Address** 3 GLENLAKE PARKWAY ATLANTA, GA 30328- | ___ Follow-up | | |
| **Person in Charge** JUDY HUGHES | ___ Complaint | | |
| **Responsible Person's Email** LYNETTE.LAMB@INSPIREBRANDS.COM | ___ Pre-Operational | | |
| **Certified Food Handler** THOMAS BLACKBURN BARBARA JACKSON | ___ Temporary | **Menu Type** | |
| | ___ HACCP | 1 __ 2 __ 3 X 4 __ 5 __ | |
| | ___ Other (list) | | |

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 NARRAIVE COLUMN MARKED AS "R"

| Section # | C | NC | R | Narrative | To Be Corrected |
|---|---|---|---|---|---|
| 426 | | X | | Observed miscellaneous unused equipment scattered in the outdoor storage shed. Organize or remove unused equipment. | 2 weeks |
| 310 | | X | | Observed dust around air vents in kitchen. | 3 days |
| 431 | | X | X | Observed the floors in need of cleaning around the shake machine. Observed the floors in need of cleaning around the floor drain in lobby cabinet. It appeared there was a back-up in the drain. Both areas were noted as violations on the last inspection. | 431 |
| 297 | | X | | Observed mold spots on the exterior of the walk-in cooler behind storage rack and near syrup rack. | 2 days |
| 404 | | X | X | Observed missing coving tile on the corner of wall near mop sink. Previous missing coving tiles were reattached with a foam. I would recommend using a mortar. | 2 weeks |
| 239 | | X | | Observed the outdoor shed unlocked. Employee stated they do not use the shed. | Corrected |

Quat sanitizer test strips should be used frequently to check sanitizer concentration. Mop faucets should be turned off when not in use and pressure released from hose.

**Summary of Violations** C 0 NC 6 R 2 6

| Received by (name and title printed): | Inspected by (name and title printed): Thomas Snider CFS |
|---|---|
| Received by (signature): | Inspected by (signature): |

| cc: | cc: | cc: |
|---|---|---|