Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name	Telephone Number	Date of Inspection	ID#
SAM'S FOOD & SPIRITS	Est 812-923-2323	05/08/2024	
Address 702 HIGHLANDER POINT DR, FLOYDS KNOBS IN 471	Own		

Owner	Purpose	Follow Up	Released
KING CAPITAL LLC	X Routine		05/08/2024
Owner's Address ,	___Follow-up		
Person in Charge SAM ANDERSON	___Complaint		
Responsible Person's Email JANE@SAMSTAVERN.COM	___Pre-Operational		
Certified Food Handler ROBERT ANDERSON WILLIAM B ZEITNER	___Temporary	**Menu Type**	
	___HACCP	1 __ 2 __ 3 __ 4 X 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
187	X			Measured macaroni and mashed potatoes on the holding table at 118F.	Corrected
415	X			Observed ants on the wall near beer taps in bar.	4 days
218		X		Observed the condensation tray for the beer display cooler full and overflowing.	today
431		X		Observed a sticky spill on the floor near the beer taps in bar and on the floor beside the 3-comp sink around the green pipeing. -- Observed grease and french fries on the floor under the fryer in the kitchen.	2 days

Observed the mop sinks to have a hose connected to the chemical dispenser with the faucets left on. The ABV, backflow device, is not designed for constant pressure and can become stuck in an open position. A bleeder t valve should be installed or the faucet should be turned off and disconnected after each use and the pressure released. Fchd recommends a permanent fix by installing the valve.

Summary of Violations C 2 NC 2 R 0 4

Received by (name and title printed):	Inspected by (name and title printed):
JANE ALCORN	Thomas Snider CFS
Received by (signature):	Inspected by (signature):

cc:	cc:	cc: