

# Retail Food Inspection Report

Floyd County Health Department  
Telephone (812) 948-4726

<b>Establishment Name</b> CATTLEMAN'S ROADHOUSE	<b>Telephone Number</b> Est 812-725-7166 Own 502-888-3067	<b>Date of Inspection</b> 07/19/2024	<b>ID#</b>
<b>Address</b> 3500 ST. JOSEPH RD, 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>	<b>Released</b> 07/19/2024
<b>Owner</b> H&M ROADHOUSES INC.		<b>Menu Type</b> 1 __ 2 __ 3 __ 4 <input checked="" type="checkbox"/> 5 __	
<b>Owner's Address</b> 2901 S. HURSTBOURNE PARKWAY LOUISVILLE, KY 40220			
<b>Person in Charge</b> JEREMY MOON			
<b>Responsible Person's Email</b> NEWALBANY@CATTLEMANSROADHOUSE.COM			
<b>Certified Food Handler</b> ROBERT SIEGAL			

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
431		X	X	Observed a dried soda puddle under soda lines in bar.	2 days
191	X			Observed missing dates on cooked and portioned beef on the cook line. Any cooked food kept for over 24 hours should be date marked and discarded after 7 days. The day a food is cooked is day 1.	today
336	X			Observed the mop sink faucet left on with a closed downstream valve. Faucet must be turned off and pressure release from the hose after each use or a bleeder T valve may be attached.	today
324		X		Observed the hot water booster severely leaking. Estimate at least a gallon a minute.	2 days
392		X		Observed the side door of the dumpster open and bird droppings on the rail below.	today
426		X		Observed a dust bin in the dumpster corral holding water and containing mosquito larvae.	today
295		X		Observed liquid in the bottom of the raw prep cooler and in the server prep cooler. Observed metal shavings on the mounted can opener.	1 day
256		X	X	Observed no thermometer in the raw prep cooler.	Corrected
134		X		Observed a cook preparing food with absorbant bracelets.	1 day
352		X	X	Observed observed no self closer on the kitchen's restroom door.	2 weeks
294	X			Measured quat sanitizer in the sanitizer bucket at less than 100 ppm. Dispenser was adjusted and corrected. Check sanitizer concentration regularly.	Corrected

REVIEW HEALTH POLICY WITH STAFF.

