



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**  
State Form 57480 (R2 / 4-25)  
INDIANA DEPARTMENT OF HEALTH  
FOOD PROTECTION DIVISION

5-21-25  
Release Date

Date 5-21-25  
Time In 3:05  
Time Out 3:20

No. of Risk Factor/Intervention Violations

No. of Repeat Risk Factor/Intervention Violations

Establishment <b>Arni's, INC</b>	Address <b>1208 State St</b>	City/State <b>New Albany, IN</b>	Zip Code <b>47150</b>	Telephone <b>812-945-1149</b>
License/Permit # <b>25-67</b>	Permit Holder <b>Arni's</b>	Purpose of Inspection <b>routine</b>	Est. Type <b>retail</b>	Risk Category <b>2</b>

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R  
COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
<b>Supervision</b>				
1	IN	OUT	N/A	N/O
Person in charge present, demonstrates knowledge, and performs duties				
2	IN	OUT	N/A	N/O
Certified Food Protection Manager				
<b>Employee Health</b>				
3	IN	OUT	N/A	N/O
Management, food employee and conditional employee; knowledge, responsibilities and reporting				
4	IN	OUT	N/A	N/O
Proper use of restriction and exclusion				
5	IN	OUT	N/A	N/O
Procedures for responding to vomiting and diarrheal events				
<b>Good Hygienic Practices</b>				
6	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco products use				
7	IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth				
<b>Preventing Contamination by Hands</b>				
8	IN	OUT	N/A	N/O
Hands clean & properly washed				
9	IN	OUT	N/A	N/O
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				
10	IN	OUT	N/A	N/O
Adequate handwashing sinks properly supplied and accessible				
<b>Approved Source</b>				
11	IN	OUT	N/A	N/O
Food obtained from approved source				
12	IN	OUT	N/A	N/O
Food received at proper temperature				
13	IN	OUT	N/A	N/O
Food in good condition, safe, & unadulterated				
14	IN	OUT	N/A	N/O
Required records available: molluscan shellfish identification, parasite destruction				
<b>Protection from Contamination</b>				
15	IN	OUT	N/A	N/O
Food separated and protected				
16	IN	OUT	N/A	N/O
Food-contact surfaces; cleaned & sanitized				

  

Compliance Status			COS	R
17	IN	OUT	N/A	N/O
Proper disposition of returned, previously served, reconditioned & unsafe food				
<b>Time/Temperature Control for Safety</b>				
18	IN	OUT	N/A	N/O
Proper cooking time & temperatures				
19	IN	OUT	N/A	N/O
Proper reheating procedures for hot holding				
20	IN	OUT	N/A	N/O
Proper cooling time and temperature				
21	IN	OUT	N/A	N/O
Proper hot holding temperatures				
22	IN	OUT	N/A	N/O
Proper cold holding temperatures				
23	IN	OUT	N/A	N/O
Proper date marking and disposition				
24	IN	OUT	N/A	N/O
Time as a Public Health Control; procedures & records				
<b>Consumer Advisory</b>				
25	IN	OUT	N/A	N/O
Consumer advisory provided for raw/undercooked food				
<b>Highly Susceptible Populations</b>				
26	IN	OUT	N/A	N/O
Pasteurized foods used; prohibited foods not offered				
<b>Food/Color Additives and Toxic Substances</b>				
27	IN	OUT	N/A	N/O
Food additives; approved & properly used				
28	IN	OUT	N/A	N/O
Toxic substances properly identified, stored, & used				
<b>Conformance with Approved Procedures</b>				
29	IN	OUT	N/A	N/O
Compliance with variance/specialized process/HACCP				

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
<b>Safe Food and Water</b>				
30				
Pasteurized eggs used where required				
31				
Water & ice from approved source				
32				
Variance obtained for specialized processing methods				
<b>Food Temperature Control</b>				
33				
Proper cooling methods used; adequate equipment for temperature control				
34				
Plant food properly cooked for hot holding				
35				
Approved thawing methods used				
36				
Thermometers provided & accurate				
<b>Food Identification</b>				
37				
Food properly labeled; original container				
<b>Prevention of Food Contamination</b>				
38				
Insects, rodents, & animals not present				
39				
Contamination prevented during food preparation, storage & display				
40				
Personal cleanliness				
41				
Wiping cloths: properly used & stored				
42				
Washing fruits & vegetables				

  

Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
43				
In-use utensils: properly stored				
44				
Utensils, equipment & linens: properly stored, dried, & handled				
45				
Single-use/single-service articles: properly stored & used				
46				
Gloves used properly				
<b>Utensils, Equipment and Vending</b>				
47				
Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
48				
Warewashing facilities: installed, maintained, & used; test strips				
49	X			
Non-food contact surfaces clean				
<b>Physical Facilities</b>				
50				
Hot & cold water available; adequate pressure				
51				
Plumbing installed; proper backflow devices				
52				
Sewage & wastewater properly disposed				
53				
Toilet facilities: properly constructed, supplied, & cleaned				
54	X			
Garbage & refuse properly disposed; facilities maintained				
55				
Physical facilities installed, maintained, & clean				
56				
Adequate ventilation & lighting; designated areas used				

Person In Charge (Signature) Aiden Kerby \*not a signature Date: 5/22/25

Inspector (Signature) [Signature] Follow-up: YES  NO  (Circle one) Follow-up Date: \_\_\_\_\_

