

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Arby's</b>		Telephone Number <b>705</b>	Date of Inspection (mm/dd/yr) <b>4-29-28</b>	ID # <b>27</b>
Establishment Address (number and street, city, state, ZIP code) <b>1005 N Baldern</b>		Owner <b>664-2645</b>		
Owner <b>Turbo Restaurants LLC</b>		Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <b>No</b>	Release Date <b>10 days</b>
Owner's Address <b>Farmers Branch TX</b>			Summary of Violations: <b>C NC R</b>	
Person in Charge <b>Tommy</b>			Menu Type (See back of page) <b>1 2 X 3 4 5</b>	
Responsible Person's E-mail				
Certified Food Handler <b>Tommy Blackburn exp 1-2029</b>				
• 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 BELOW AS "R"				
Section#	C/NC	R	Narrative	To Be Corrected By
			No violations	
Received by (name and title printed): <b>Tommy Blackburn</b>				
Inspected by (name and title printed): <b>Dan [signature]</b>				
Received by (signature): <b>Tommy Blackburn</b>				
Inspected by (signature): <b>[signature] BSO</b>				
cc:		cc:		cc: