Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone:812-948-4726
x 6060

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: U+S Food Mart	**Telephone Number**: 812 542 0858	**Date of Inspection (mm/dd/yr)**: 12/19/2019	**PERMIT #**: 19-153
Establishment Address (number and street, city, state, zip code): 2100 Spring St New Albany, IN 47150	502 819 0683		
Owner: Abu A. Islam	**Purpose**: 1. Routine (circled)	**Follow-up**: No	**Release Date**: 10 days
Owner's Address	2. Follow-up	**Summary of Violations**:	
Person in Charge: Emrawl Islam	3. Complaint	C 0 NC 3 R 0	
Responsible Person's E-mail	4. Pre-Operational		
	5. Temporary	**Menu Type** *(See back of page)*	
Certified Food Manager	6. HACCP		
	7. Other (list)	1 X 2 3 4 5	

- 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
245	NC		Observed wiping rag allowed to dry	Corrected
297	NC		Observed hard water buildup around lobby soda nozzles	Corrected
430	NC		Observed molding ceiling tiles in lobby	2 weeks

Received by (name and title printed):	Inspected by (name and title printed): A.J. Ingram (EHS)
Received by (signature):	Inspected by (signature): aj
cc:	cc: / cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

J+S

Floyd County Health Department Inspection Notes

	Code #	C/NC	Comments
			PIC: Emrana Islam
			CFH:
			Health Policy Y - N Food Code: Y - N
			Email:
	430		stored celery
	245		rags
	297		soda