Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone:812-948-4726
A.J. 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: Save A Lot # 8087	**Telephone Number**: 812 981 7874	**Date of Inspection (mm/dd/yr)**: 11/19/2019	**PERMIT #**: 19-2603
Establishment Address (number and street, city, state, zip code): 642 State St. New Albany, IN 47150	812 654 7029		
Owner: Moran Foods Inc	**Purpose**: 1. Routine (circled)	**Follow-up**: YES	**Release Date**: TODAY
Owner's Address: Minneapolis, MN 55440	2. Follow-up	**Summary of Violations**:	
Person in Charge: Laquita Shelton	3. Complaint	C 2 NC 5 R 2	
Responsible Person's E-mail	4. Pre-Operational	**Menu Type** *(See back of page)*	
	5. Temporary		
	6. HACCP		
Certified Food Manager: Must obtain before 2/1/2019	7. Other (list)	1 2 3 X 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
118	C		Observed store without certified food manager	2/1/2019
			- "Food Safety Manager" / must test in person / 5 year	
187	C		Measured frozen product in right-side of bunker case at 36°	Discarded
			- frozen product had thawed and became pliable	- do not restock
			- regional management was informed and directed staff	until unit is
			to cull any and all thawed product	fully repaired
			- a maintenance crew had worked on the unit yesterday	
			- this is the 2nd time FCHD was been present for	
			unit failure	
257	NC		Observed bunker case unable to effectively keep food frozen	1 week
218	NC		Observed meat walk-in door missing exit button	1 week
257	NC		Observed all bunker coolers to have broken thermometers	1 week
431	NC		Observed fresh produce wall shelving to be dirty/flaking	1 week
297	NC		Observed cutting boards at produce prep to be stained	1 week
			FCHD will return for follow-up in 1 week	

Received by (name and title printed): Laquita Shelton	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.

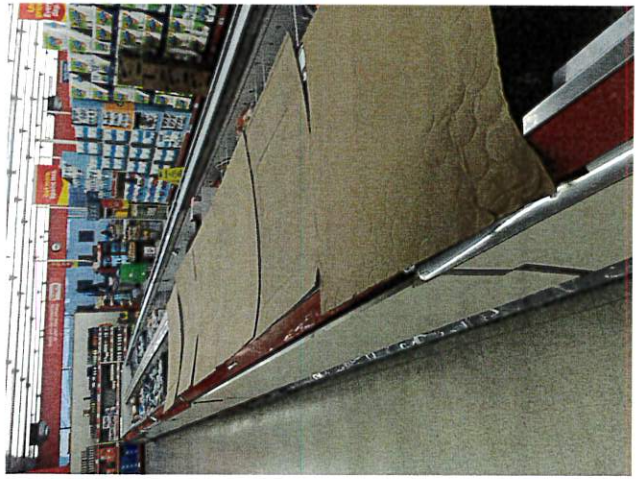
Sav-A-Lot # [redacted] 8087

Floyd County Health Department Inspection Notes

	Code #	C/NC	Comments
			PIC: Laquita Shelton
			CFM:
1		118 C	118
2		187 C	beaker cooler at 36°
4		257	thermometers reading - beaker/red meat cut/ parks/
5		297	stored cutting boards at produce prep
3		218	walk-in meat door
	6	431	produce wall - dirty + flaking


Sliders
El Monterey


99¢
$1.69
BREAD




Taquitos
CORN DOGS
MINI CORN DOGS


CHICKEN WINGS
FRIDAYS
Squadrite Pretzels
Mozzarella Sticks


CAL
PER 0


$4.99
99¢
99¢
MEATBALLS


Totino's
PIZZA ROLLS
PEPPERONI
SUPREME