



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**

State Form 57480 (7/24)

FLOYD COUNTY HEALTH DEPARTMENT

Release Date

12/29/2025

Date

12/17/2025

No. of Risk Factor/Intervention Violations

2

Time In

14:10

No. of Repeat Risk Factor/Intervention Violations

0

Time Out

02:45

<b>Establishment</b> SAV-A-STEP FOOD MART NO. 54 (GRANTLINE RD)	<b>Address</b> 4016 GRANT LINE Rd	<b>City/State</b> NEW ALBANY, IN	<b>Zip Code</b> 47150	<b>Telephone</b> 812-949-1790
<b>License/Permit #</b> 11927 - Retail Food License	<b>Permit Holder</b> SAV-A-STEP FOOD MART NO. 54 (GRANTLINE RD)	<b>Purpose of Inspection</b> Routine	<b>Est. Type</b> Convenience - Retail	<b>Risk Category</b> Risk Level 2 (Low)

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

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN = in compliance

OUT = not in compliance

N/O = not observed

N/A = not applicable

COS = corrected on-site during inspection

R = repeat violation

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

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

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Date 12/17/2025

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**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	X 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	X 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	X Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
<b>Physical Facilities</b>			
50	Hot & cold water available; adequate pressure		
51	X Plumbing installed; proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	X Garbage & refuse properly disposed; facilities maintained		X
55	Physical facilities installed, maintained, & clean		
56	X Adequate ventilation & lighting; designated areas used		

**OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT**

Circle designated compliance status (IN, OUT, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

**IN** = in compliance**OUT** = not in compliance**N/A** = not applicable**COS** = corrected on-site during inspection**R** = repeat violation

Compliance Status		COS	R
57	N/A Outdoor Food Operation		

Compliance Status		COS	R
58	N/A Mobile Retail Food Establishment		

Jennifer Williamson

Person In Charge (Signature)

Date: 12/18/2025

Thomas Snider, Chief Food

Specialist

Inspector (Signature)

Follow-up: NO Follow-up Date:

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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other - Hot-Hold Unit	44 F	-		-	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.	Complete by Date:
16	Violation of Code [410 IAC 7-26-306(a)] (PF): Observed dried food deposits on wire racks and around the exterior rims of metal hot holding pans.	12/20/2025
22	Violation of Code [410 IAC 7-26-213(a)(2),(b)] (P): Measured the cooler with the glass door at 44F. 3 degrees too warm. TCS foods should be moved to a different cooler until the cooler maintains 41F.	12/20/2025
36	Violation of Code [410 IAC 7-26-260(a),(b),(d)] (Core): Observed no thermometer in the glass door cooler.	12/19/2025
36	Violation of Code [410 IAC 7-26-246(a)or(b)] (PF): Observed the thermometer in the prep cooler, beside the hot holding case, reading 15F. The temperature was measured at 34F. Replace thermometer.	12/19/2025
39	Violation of Code [410 IAC 7-26-190(a1),(a3)thru(a9)] (Core): Observed ice on food packaging due to it being stored under a leaking drain line in walk-in freezer.	12/20/2025
47	Violation of Code [410 IAC 7-26-286(a),(b),or(c)] (Core): Observed a dull can opener blade and metal shavings on the base of the mounted can opener. Clean before use and replace blade.	12/26/2025
51	Violation of Code [410 IAC 7-26-363(a)(2)] (Core): Observed a pipe to the left of the mop sink drip water. Investigate for leaks.	12/25/2025
54	Violation of Code [410 IAC 7-26-392(a)or(b)] (Core): Observed the dumpster lid open.	
56	Violation of Code [410 IAC 7-26-436(a),(b),or(c)] (Core): Observed 3 lightbulbs not functioning in the fume hood. Measured light intensity at 20 footcandles. 50 is minimum in areas of food prep.	12/26/2025

**Published Comment** Ensure hot held foods stay at 135F or above or are discarded after 4 hours.  
Discussed; Reviewing employee illness reporting policy and clean up procedure for vomit or diarrhea.  
Turn mop sink faucet off when not in use to protect backflow valve.

Jennifer Williamson  
**Person In Charge (Signature)** Date: 12/18/2025

Thomas Snider, Chief Food Specialist  
**Inspector (Signature)**  Date: 12/18/2025