

# Retail Food Inspection Report

Floyd County Health Department  
Telephone (812) 948-4726

<b>Establishment Name</b> CASH SAVER 1167	<b>Telephone Number</b> Est 812-923-7010 Own 812-634-7029	<b>Date of Inspection</b> 11/03/2023	<b>ID#</b>
<b>Address</b> 1042 N LUTHER RD, GEORGETOWN IN 47122	<b>Purpose</b> <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	<b>Follow Up</b> 11/28/2023	<b>Released</b> 11/03/2023
<b>Owner</b> BUEHLER, LLC		<b>Menu Type</b> 1 __ 2 __ 3 __ 4 <input checked="" type="checkbox"/> 5 __	
<b>Owner's Address</b> PO BOX 546 JASPER, IN 47547-0546			
<b>Person in Charge</b> ANDREA GRISHAM			
<b>Responsible Person's Email</b> LTHOMPSON@BUEHLERINC.COM			
<b>Certified Food Handler</b> JEFFREY JOHNSON			

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 COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
324		X		Observed there to be a constant drip at the handsink faucet in the deli area.	2 weeks
204		X		Observed the mop in the produce area hung over a shop-vac, covering it in mop water. Observed a mop hung over a rug in the deli. Rug appeared to be wet. CORRECTION: Hand mop in a manner that will not contaminate equipment or cause other materials to be wet.	1 day
218		X		Observed the can opener in the deli to have metal shavings around the blade. Observed ice buildup on condensers in produce cooler. CORRECTION: Clean canopener regularly, Repair or adjust equipment.	1 week
411		X		Observed a light fixture and multiple light bulbs out in the deli near office area and in the meat processing room. Person-in-charge (PIC) stated the lighting was getting changed throughout the store.	2 weeks
346		X		Observed the handsoap not dispensing at the handwashing sink in the meat processing room.	1 day
297		X		Observed and area of prep table under rollers that was in need of cleaning in meat room. Observed a spill in cooler under the Breyer's ice cream.	2 days
431		X		Observed old produce debris on floor under table near handsink.	3 days
352		X		Observed the self closer on the Men's employee restroom removed. A self-closer prevents flying insects from traveling from restroom to food areas.	3 weeks
318		X		Observed a buildup of dust on intake airvents near milk display area.	3 weeks
177		X		Observed "Brown Sugar Hams" stacked above "Fill Line" in open air display cooler.	corrected/ retrain staff
256		X		Observed no thermometer in the open air cooler containing "Brown Sugar Hams".	3 days
439	X			In the meat room; Observed an open container of pepper beside an open container of a powder cleaner in the basket used to store the chemical for the 3-compartment sink. Discard any possible contaminated seasoning and segregate food products from cleaning chemicals. Observed a shelf that had a mixture of seasoning and chemicals. Organize area.	Today
324		X		In the produce area I observed the plumbing not turned on to the handsink or 3 compartment sink. Plumbing was being turned on and off from the plumbing valves on the wall. When plumbing valve was turned on there was a leak at the mop sink faucet. Observed no Bleeder T valve on mop sink fixture. A bleederT valve should be installed to release pressure and protect the ABV valve on the current fixture. The chemical dispenser could also be disconnected and connected to an independent water line. ASSE Standard 1055. See guidance documents.	3 weeks

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Section #	C	NC	R	Narrative	To Be Corrected
291		X		Observed the chemical dispensed from the produce mop sink change test strips a splotchy blue color and not a orange-green gradient displayed on the Quat test strips. Quat sanitizer should be dispensed at 200 ppm. and should be able to be accurate measured with quat test strips. Observed the test strips in the meat and produce departments to not be unwrapped.	1 week
187	X			Observed the thermometer on the egg display cooler reading 52F. The temperature was measured in multiple areas of cooler at 45-48F. Cooler should be maintained at a temperature of 41F or below. If cooler cannot be repaired in 24hrs it should not be used to store potentially hazardous foods such as eggs.	1 day
<p>NOTES: I would recommend having a sanitizer bucket made up at all times in meat room during food prep.</p>					

**Summary of Violations**      C   3      NC  12     R   0 

**15**

Received by (name and title printed): ANDREA GRISHAM	Inspected by (name and title printed): Thomas Snider CFS
Received by (signature):	Inspected by (signature): 
cc:	cc: