



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**
State Form 57480 (7/24)
FLOYD COUNTY HEALTH DEPARTMENT

Release Date

11/23/2025

Date 11/12/2025

No. of Risk Factor/Intervention Violations

4

Time In 11:00

No. of Repeat Risk Factor/Intervention Violations

0

Time Out 11:35

Establishment 7TH ST FOOD MART (SSB FOOD LLC)	Address 624 W. MAIN ST	City/State NEW ALBANY, IN	Zip Code 47150	Telephone
License/Permit # 11398 - Retail Food License	Permit Holder 7TH ST FOOD MART (SSB FOOD LLC)	Purpose of Inspection Routine	Est. Type	Risk Category Risk Level 1 (Very Low)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

Mark "X" in appropriate box for COS and/or R
COS = corrected on-site during inspection R = repeat violation

Compliance Status			COS	R	Compliance Status	COS	R			
Supervision										
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties			17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food			
2	OUT	Certified Food Protection Manager			Time/Temperature Control for Safety					
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			18	N/O	Proper cooking time & temperatures			
4	IN	Proper use of restriction and exclusion			19	N/O	Proper reheating procedures for hot holding			
5	IN	Procedures for responding to vomiting and diarrheal events			20	N/O	Proper cooling time and temperature			
Employee Health								21	IN	Proper hot holding temperatures
6	IN	Proper eating, tasting, drinking, or tobacco products use			22	OUT	Proper cold holding temperatures			
7	IN	No discharge from eyes, nose, and mouth			23	IN	Proper date marking and disposition			
Good Hygienic Practices								24	N/A	Time as a Public Health Control; procedures & records
8	IN	Hands clean & properly washed			Consumer Advisory					
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			25	N/A	Consumer advisory provided for raw/undercooked food			
10	OUT	Adequate handwashing sinks properly supplied and accessible			Highly Susceptible Populations					
Preventing Contamination by Hands								26	IN	Pasteurized foods used; prohibited foods not offered
11	IN	Food obtained from approved source			Food/Color Additives and Toxic Substances					
12	N/O	Food received at proper temperature			27	N/A	Food additives: approved & properly used			
13	IN	Food in good condition, safe, & unadulterated			28	OUT	Toxic substances properly identified, stored, & used			
14	N/A	Required records available: molluscan shellfish identification, parasite destruction			Conformance with Approved Procedures					
Approved Source								29	N/A	Compliance with variance/specialized process/HACCP
15	IN	Food separated and protected			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.					
16	IN	Food-contact surfaces; cleaned & sanitized								

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FLOYD COUNTY HEALTH DEPARTMENT**License/Permit #**

11398 - Retail Food License

Date 11/12/2025**Establishment**

7TH ST FOOD MART (SSB FOOD LLC)

Address

624 W. MAIN ST

City/State

NEW ALBANY, IN

Zip Code

47150

Telephone**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
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
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	X	
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
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		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	X	Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		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	X	Physical facilities installed, maintained, & clean		
56	X	Adequate ventilation & lighting; designated areas used		

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

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OUT = not in compliance

N/A = not applicable

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R = repeat violation

Compliance Status			COS	R
57	N/A	Outdoor Food Operation		

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

Chirag Patel

Date: 11/12/2025

Person In Charge (Signature)

Thomas Snider, Chief Food Specialist

Inspector (Signature)

Follow-up: YES Follow-up Date: 11/19/2025

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Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk/Dairy - Cold Holding	45 F	-	-	-	-

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation	Complete by Date:
2	Observed no Certified Food Manager's Certificate.	2/12/2025
10	Observed coffee dumped in the kitchen hand sink. This sink is for handwashing only.	11/13/2025
22	Measured the temperature in the glass cooler on the sales floor at 45F. 4 degrees too warm. Thermostat was adjusted. Monitor closely.	11/13/2025
28	Observed an Ant and Termite bait not labeled for retail food use in the ware wash area.	
28	Observed rodent bait spilled under the 2-liter rack in on the sales floor.	11/13/2025
36	Observed no thermometer in the glass cooler on the sales floor.	
49	Observed food debris in freezer across from 3-compartment sink.	11/18/2025
54	Observed the outdoor dumpster's side door open.	
55	Observed a mop not hung to dry and no method to hang it.	11/18/2025
55	Observed a spill under the hand sink and debris in the corner of the sales floor under the 2 liter racks	11/18/2025
56	Observed no light shields in the fryer room.	11/18/2025

Published Comment A probe thermometer should be used to measure the internal temperature of cooked chicken. Discussed the need for handwashing signs, a clean-up procedure for vomit or diarrhea, an illness policy, and written notification of any allergens present.

Chirag Patel

Person In Charge (Signature)

Date: 11/12/2025

Thomas Snider, Chief Food Specialist

Inspector (Signature)

Date: 11/12/2025