



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

Release Date

8/24/2025

Date 8/13/2025

No. of Risk Factor/Intervention Violations

3

Time In 22:30

No. of Repeat Risk Factor/Intervention Violations

0

Time Out 22:50

Establishment DOLLAR GENERAL STORE #23540 (STATE ST)	Address 624 STATE ST	City/State NEW ALBANY, IN	Zip Code 47150	Telephone 502-430-2460
License/Permit # 11310 - Retail Food License	Permit Holder DOLLAR GENERAL STORE #23540 (STATE ST)	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	IN	Certified Food Protection Manager			Time/Temperature Control for Safety					
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			18	IN	Proper cooking time & temperatures			
4	IN	Proper use of restriction and exclusion			19	IN	Proper reheating procedures for hot holding			
5	IN	Procedures for responding to vomiting and diarrheal events			20	IN	Proper cooling time and temperature			
Employee Health										
6	IN	Proper eating, tasting, drinking, or tobacco products use			21	IN	Proper hot holding temperatures			
7	IN	No discharge from eyes, nose, and mouth			22	IN	Proper cold holding temperatures			
Good Hygienic Practices										
8	IN	Hands clean & properly washed			23	IN	Proper date marking and disposition			
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			24	IN	Time as a Public Health Control; procedures & records			
10	OUT	Adequate handwashing sinks properly supplied and accessible			Consumer Advisory					
Preventing Contamination by Hands										
11	IN	Food obtained from approved source			25	IN	Consumer advisory provided for raw/undercooked food			
12	IN	Food received at proper temperature			Highly Susceptible Populations					
13	IN	Food in good condition, safe, & unadulterated			26	IN	Pasteurized foods used; prohibited foods not offered			
14	IN	Required records available: molluscan shellfish identification, parasite destruction			Food/Color Additives and Toxic Substances					
Approved Source										
15	IN	Food separated and protected			27	IN	Food additives: approved & properly used			
16	IN	Food-contact surfaces; cleaned & sanitized			28	IN	Toxic substances properly identified, stored, & used			
Protection from Contamination										
29	IN	Compliance with variance/specialized process/HACCP			Conformance with Approved Procedures					
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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(STATE ST)**Address**

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City/State

NEW ALBANY, IN

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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
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		Thermometers provided & accurate		
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		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

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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	IN	Outdoor Food Operation		

Compliance Status			COS	R
58	IN	Mobile Retail Food Establishment		

Tammy lacy

Person In Charge (Signature)**Date:** 8/13/2025Thomas Snider, Chief Food
Specialist
Inspector (Signature)**Follow-up:** **NO** **Follow-up Date:**

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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:
10	Observed no hand towels in the men's restroom.	8/14/2025
49	Observed food debris in the air grate in the front of the produce cooler.	8/18/2025
54	Observed the dumpster lid open.	8/13/2025

Published Comment Before 1-1-26 the establishment must have a employee reporting illness policy and a procedure for responding to a vomiting or diarrheal event. Indiana building code 2902.3.1 states businesses that are open to the public must provide access to a restroom.

Tammy lacey

Person In Charge (Signature)Thomas Snider, Chief Food
Specialist
Inspector (Signature)**Date:** 8/13/2025**Date:** 8/13/2025