



# RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 57480 (7/24)

FLOYD COUNTY HEALTH DEPARTMENT

Release Date

9/14/2025

Date

9/3/2025

No. of Risk Factor/Intervention Violations

1

Time In

08:15

No. of Repeat Risk Factor/Intervention Violations

0

Time Out

08:31

<b>Establishment</b> KROGER #396	<b>Address</b> 200 NEW ALBANY PLAZA	<b>City/State</b> NEW ALBANY, IN	<b>Zip Code</b> 47150	<b>Telephone</b> 812-948-2817
<b>License/Permit #</b> 11163 - Retail Food License	<b>Permit Holder</b> KROGER #396	<b>Purpose of Inspection</b> Complaint	<b>Est. Type</b>	<b>Risk Category</b> Risk Level 4 (High)

## 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	N/O	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	IN	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/O	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>				
15	IN	Food separated and protected		
16	IN	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	N/O	Proper cooking time & temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	N/O	Proper hot holding temperatures		
22	N/O	Proper cold holding temperatures		
23	N/O	Proper date marking and disposition		
24	N/O	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	N/O	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/O	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/O	Food additives: approved & properly used		
28	N/O	Toxic substances properly identified, stored, & used		
<b>Conformance with Approved Procedures</b>				
29	N/O	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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**FLOYD COUNTY HEALTH DEPARTMENT**

**License/Permit #**

11163 - Retail Food License

**Date** 9/3/2025

**Establishment**

KROGER #396

**Address**

200 NEW ALBANY PLAZA

**City/State**

NEW ALBANY, IN

**Zip Code**

47150

**Telephone**

812-948-2817

**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		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		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		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		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, & clean		
56		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

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**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		

Greg Sears

**Person In Charge (Signature)**

**Date:** 9/3/2025

Thomas 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:**

55

Observed unpackaged granola and pet food on their shelves in the store area.

9/3/2025

**Published Comment**

FCHD received a complaint regarding mice in the granola aisle. During the complaint inspection unpackaged granola was observed on the shelving but no evidence or rodents was observed.

Greg Sears

**Person In Charge (Signature)****Date:** 9/3/2025Thomas Snider, Chief Food  
Specialist**Inspector (Signature)****Date:** 9/3/2025