



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**
State Form 57480 (R2 / 4-25)
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date	6/13/25	Date	6/3/25
No. of Risk Factor/Intervention Violations	1	Time In	2:30pm
No. of Repeat Risk Factor/Intervention Violations	1	Time Out	3:00pm

Establishment	Address	City/State	Zip Code	Telephone
Rally's #8255	401 Vincennes ST	New Albany, IN	47150	678-909-2362
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
25-160	Falcons Burger LLC	Routine	Retail	3

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

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	
Utensils, Equipment and Vending		
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	
Physical Facilities		
50	Hot & cold water available; adequate pressure	
51	Plumbing installed; proper backflow devices	
52	Sewage & wastewater properly disposed	
53	Toilet facilities: properly constructed, supplied, & cleaned	
54	Garbage & refuse properly disposed; facilities maintained	
55	Physical facilities installed, maintained, & clean	
56	Adequate ventilation & lighting; designated areas used	

Michaela Bishop

Date:

Person In Charge (Signature)

Carrie Fischer

Inspector (Signature) *Caroline Fischer*

Follow-up: YES NO (Circle one) Follow-up Date: N/A

