



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**
State Form 57480 (7/24)

FLOYD COUNTY HEALTH DEPARTMENT

Release Date

8/11/2025

Date

7/31/2025

No. of Risk Factor/Intervention Violations

9

Time In

10:40

No. of Repeat Risk Factor/Intervention Violations

0

Time Out

11:25

Establishment YAMATO JAPANESE STEAKHOUSE	Address 345 NEW ALBANY PLAZA	City/State NEW ALBANY, IN	Zip Code 47150	Telephone 812-590-1380
License/Permit # 11285 - Retail Food License	Permit Holder YAMATO JAPANESE STEAKHOUSE	Purpose of Inspection Routine	Est. Type	Risk Category Risk Level 3 (Medium)

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
Supervision				
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		
Employee Health				
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		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco products use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	OUT	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	IN	Food obtained from approved source		
12	IN	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	IN	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15	OUT	Food separated and protected	X	
16	OUT	Food-contact surfaces; cleaned & sanitized		

Compliance Status			COS	R
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	IN	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	IN	Food additives: approved & properly used		
28	OUT	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
29	IN	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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11285 - Retail Food License

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Establishment	Address	City/State	Zip Code	Telephone
YAMATO JAPANESE STEAKHOUSE	345 NEW ALBANY PLAZA	NEW ALBANY, IN	47150	812-590-1380

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	X	Insects, rodents, & animals not present		
39	X	Contamination prevented during food preparation, storage & display	X	
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		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		Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, & clean		
56	X	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

Mark "X" in appropriate box for COS and/or R

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		

Qinlong Yang

Person In Charge (Signature)

Date: 7/31/2025

Thomas Snider, Chief Food

Specialist

Inspector (Signature)

Follow-up: YES Follow-up Date: 8/13/2025

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Date 7/31/2025**Establishment**

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City/State

NEW ALBANY, IN

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47150

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812-590-1380

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other - Refrigerator	40 F	Other - Cold Holding	40 F	-	

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 the hand sink being used for purposes other than hand washing.	
15	Observed a container of raw chicken over ready to eat foods in the sushi cooler.	
16	Measured the chlorine sanitizer at the dish machine at 0 ppm.	7/31/2025
28	Observed the establishment using a pesticide without the proper Pesticide Applicator License.	7/31/2025
36	Observed and inaccurate thermometer in the kitchen prep cooler. Observed no thermometer in sushi prep cooler or display cooler.	8/7/2025
38	Observed a door gap under the back door from a damaged door seal.	8/13/2025
39	Observed 3 ingredient containers not covered.	
55	Observed cleaning needed through out the store, especially around the cooking equipment under the fume hood and around the hand sink.	8/7/2025
55	Observed coving no longer attached to the side of the mop sink and a crevice to the left of the mop sink.	8/13/2025
56	Observed grease dripping from the corner of the fume hood.	8/13/2025
56	Observed a lightbulb out in the fume hood.	8/7/2025

Published Comment Discussed the need for a -written declaration of allergen's,-undercooked statement for undercooked menu items, - cleanup procedure for vomit or diarrhea, and -proving parasite destruction in sushi fish.

Qinlong Yang

Person In Charge (Signature)**Date:** 7/31/2025Thomas Snider, Chief Food
Specialist**Inspector (Signature)****Date:** 7/31/2025