

Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name MEIJER STORE #220	Telephone Number Est 812-542-3800 Own (616) 791-2795	Date of Inspection 03/20/2023	ID#	
Address 4222 CHARLESTOWN ROAD, NEW ALBANY IN 47150	Purpose <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up	Released	
Owner MEIJER STORES LIMITED PARTNERSHIP		Menu Type 1 __ 2 __ 3 __ 4 <input checked="" type="checkbox"/> 5 __		
Owner's Address 2929 WALKER AVE, NW GRAND RAPIDS, MI 49544-				
Person in Charge AMANDA SCOTT				
Responsible Person's Email STDIR220@MEIJER.COM;RAA220@MEIJER.COM				
Certified Food Handler AMANDA SCOTT				

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
218		X		When speaking with the person in charge they stated the system used to refill the fryers with oil was not working.	2 weeks
297		X		Observed mold spots on walls and ceiling in produce prep area. Observed food debris on the floor in walk-in freezer. Observed wire storage rack in meat cooler to have mold spot. Observed mold spots behind yogurt in display cooler on sales floor. Observed dried food debris under bacon in endcap display cooler in sales floor. CORRECTION: Clean areas more frequently to prevent the accumulation of mold of food debris.	1 week
324		X		Observed the mop sink in back storage hallway to have a constant drip coming from the faucet. Observed a broken white pvc pipe to the left of the handsink in the meat prep room.	10 days
347		X		Observed no handtowels at 2 handsinks in the deli area.	Corrected
411		X		Observed a light fixture with 2 bulbs out in the bakery area.	2 weeks
413		X		Observed gaps under the doors of loading docks 3 & 4. Person in charge (PIC) stated a work order has been placed.	3 weeks
431		X	X	Observed buildup of food debris under chicken ovens in deli (repeat violation). Consider adding trays under ovens to catch debris for easier cleaning. Observed debris on the floors around walls and racks throughout back storage hallway.	3 days
<p>OBSERVED THE MOP SINK FAUCET IN BAKERY TO HAVE A HOSE HOOKED UP TO A CHEMICAL DISPENSER WITH THE FAUCETS LEFT ON. THE ATMOSPHERIC VACUUM BREAKER ON THE FAUCET IS NOT DESIGNED FOR CONSTANT PRESSURE. FCHD RECOMMENDS INSTALLING A BLEEDER VALVE OR PRESSURE VACUUM BREAKER TO THE FAUCET OR AN INDEPENDENT WATER LINE. HOSES MAY ALSO BE REMOVED BETWEEN USES OR PRESSURE RELEASED FROM HOSES AFTER EACH USE.</p>					

