

Retail Food Inspection Report

Floyd County Health Department
Telephone (812) 948-4726

Establishment Name JAY-C #81	Telephone Number Est 812-923-9531 Own (615) 232-9507	Date of Inspection 03/14/2024	ID#
Address 815 HIGHLANDER POINT DR., FLOYDS KNOBS IN 47			
Owner KROGER BUSINESS LICENSE	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's Address P.O. BOX 305103 NASHVILLE, TN 37230-		Menu Type 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input checked="" type="checkbox"/> 5 <input type="checkbox"/>	
Person in Charge PAULA ELLIOT			
Responsible Person's Email GREGORY.SEARS@JAY-C.COM			
Certified Food Handler ALEXANDRIA SIMMONS			

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		Observed the deli hand towel dispenser near the 3-comp sink in disrepair, making it difficult to properly dry hands. Observed the faucet on the handwashing sink in the produce area to have a buildup of mineral deposits. The deposits are clogging it and causing water to spray on the floor.	3 days
295		X		Observed the following non-food contact surfaces to be in need of more frequent cleaning; food debris or spills on catch trays in 'Home Chef' display and in meat dept display. Each dept should check their trays. Observed milk splatter on the wall in the dairy cooler. Observed mold spots on the cooling units in produce and meat walk-in coolers and on light shields in meat cutting room. Observed biofilm forming on top of lettuce display near sprayers. Biofilm can contain legionella, salmonella, and listeria bacteria. Cold and damp surface that are not frequently cleaned can cause condensation that can grow mold and biofilms.	3 days
322	X		X	Observed the produce department's 3-compartment sink to not have an airgap on it's waste pipe. This sink is used to wash produce and equipment. An air gap is required on any sink that is used in preparing food. Plumbing code 802. Repeat violation	April 4, 2024
345	X			Observed water from packaged oyster dumped in the handsink. Handsinks can only be used for handwashing.	retrain staff
411		X		Observed a light fixture not working in the meet cutting room.	1 week
431		X		Observed broken coving tiles in the meat walkin cooler. Coving was still intact along the floor edge but the broken tiles have created debris.	2 days
177		X	X	Observed a chest cooler filled with butter over the "fill limit" line. Butter was measured at 41F.	1 day
				The recently repaired door to the walk-in freezer was difficult to open from the inside with the door latched.	

