



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

Release Date

10 Days

Date

Aug 13 2026

No. of Risk Factor/Intervention Violations

6

Time In

Time Out

#27

No. of Repeat Risk Factor/Intervention Violations

0

Establishment

Meijer store #153

Address

3820 So Western

City/State

Marion

Zip Code

46953

Telephone

7656776800

License/Permit #

FL-2026-0049

Permit Holder

Meijer store
Limited Partnership

Purpose of Inspection

Routine

Est. Type

3

Risk Category

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

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

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		

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 & 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		

Person In Charge (Signature)

Handwritten signature of Person In Charge

Date:

8/13/26

Inspector (Signature)

Handwritten signature of Inspector

Follow-up: YES

NO (Circle one)

Follow-up Date:



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

2026-0819
License/Permit #

Aug 13 2026
Date

Establishment #
Meyer 153

Address
3820 Solwestern

City/State
Marion

Zip Code
46953

Telephone
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OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

Circle designated compliance status (IN, OUT, N/A) for each numbered item
IN=in compliance OUT=not in compliance N/A=not applicable
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COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
57 IN OUT N/A N/O Outdoor Food Operation			58 IN OUT N/A N/O Mobile Retail Food Establishment		

TEMPERATURE OBSERVATIONS

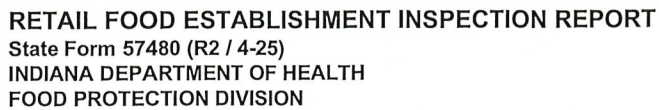
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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:
430 PF	10 No towel at hand sink in deli	Today
154 P	13 Outdated baby/infant formula and food. 7-Genenics, Happy Baby formula used by dates 8/1 & 8/2/2026 2-Nestle's infant formula, used by date 5/31/26 9-Genenics GF Puffs, used by dates 6/8-14 & 18/2026	Removed
306 PF	16 Clean utensils stored in sealed containers in the deli	Today
306 C	49 The following non food contact surfaces sealed with dust and or other debris 1. Ceiling fans/covers in walk in produce cooler to include ceiling 2. Fans in the walk in deli cooler 3. Vents above fryers	Today
436 C	56 Lighting/Intensity in walk in produce cooler - needs to be fixed	30 days

Person In Charge (Signature) *Joan Beris*
Inspector (Signature) *Dan Hill* PSE *AMG* 1510

Date: *8-13-24*



2260049
License/Permit #

Date Aug 13 2026

153

20 Südwestern

is

153

Item Number	Item Description	Item Price	Item Quantity	Item Total
1	Item 1	10.00	1	10.00
2	Item 2	20.00	1	20.00
3	Item 3	30.00	1	30.00
4	Item 4	40.00	1	40.00
5	Item 5	50.00	1	50.00
6	Item 6	60.00	1	60.00
7	Item 7	70.00	1	70.00
8	Item 8	80.00	1	80.00
9	Item 9	90.00	1	90.00
10	Item 10	100.00	1	100.00
11	Item 11	110.00	1	110.00
12	Item 12	120.00	1	120.00
13	Item 13	130.00	1	130.00
14	Item 14	140.00	1	140.00
15	Item 15	150.00	1	150.00
16	Item 16	160.00	1	160.00
17	Item 17	170.00	1	170.00
18	Item 18	180.00	1	180.00
19	Item 19	190.00	1	190.00
20	Item 20	200.00	1	200.00
21	Item 21	210.00	1	210.00
22	Item 22	220.00	1	220.00
23	Item 23	230.00	1	230.00
24	Item 24	240.00	1	240.00
25	Item 25	250.00	1	250.00
26	Item 26	260.00	1	260.00
27	Item 27	270.00	1	270.00
28	Item 28	280.00	1	280.00
29	Item 29	290.00	1	290.00
30	Item 30	300.00	1	300.00
31	Item 31	310.00	1	310.00
32	Item 32	320.00	1	320.00
33	Item 33	330.00	1	330.00
34	Item 34	340.00	1	340.00
35	Item 35	350.00	1	350.00
36	Item 36	360.00	1	360.00
37	Item 37	370.00	1	370.00
38	Item 38	380.00	1	380.00
39	Item 39	390.00	1	390.00
40	Item 40	400.00	1	400.00
41	Item 41	410.00	1	410.00
42	Item 42	420.00	1	420.00
43	Item 43	430.00	1	430.00
44	Item 44	440.00	1	440.00
45	Item 45	450.00	1	450.00
46	Item 46	460.00	1	460.00
47	Item 47	470.00	1	470.00
48	Item 48	480.00	1	480.00
49	Item 49	490.00	1	490.00
50	Item 50	500.00	1	500.00
51	Item 51	510.00	1	510.00
52	Item 52	520.00	1	520.00
53	Item 53	530.00	1	530.00
54	Item 54	540.00	1	540.00
55	Item 55	550.00	1	550.00
56	Item 56	560.00	1	560.00
57	Item 57	570.00	1	570.00
58	Item 58	580.00	1	580.00
59	Item 59	590.00	1	590.00
60	Item 60	600.00	1	600.00
61	Item 61	610.00	1	610.00
62	Item 62	620.00	1	620.00
63	Item 63	630.00	1	630.00
64	Item 64	640.00	1	640.00
65	Item 65	650.00	1	650.00
66	Item 66	660.00	1	660.00
67	Item 67	670.00	1	670.00
68	Item 68	680.00	1	680.00
69	Item 69	690.00	1	690.00
70	Item 70	700.00	1	700.00
71	Item 71	710.00	1	710.00
72	Item 72	720.00	1	720.00
73	Item 73	730.00	1</	

Complete by Date:

213 P

22 Load limit - at Port case to
includes end cap port case,
Brake and Sausage Case,
Beef case

Today

Published Comment

Published Comment

microwave in Bakery soiled on inside
- needs to be cleaned ~~right~~ regularly
hang mop to prevent bacteria growth

Person In Charge (Signature)

Date:

Inspector (Signature)

Date: