



Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date:

05/25/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

6

Date: 05/15/2025

Time In 10:00 am

Time Out 11:00 am

No. Repeat Risk Factor/Intervention Violations

0

Establishment

Meijer Store #204 (Grocery)

Address

10509 Heartland Blvd

City/State

Camby/IN

Zip Code

46113

Telephone

317-821-6800

License/Permit #

553

Permit Holder

Meijer Stores Limited Partnership

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

3

Certified Food Manager

Chrystal Kelly

NRFSP

Exp.

03/15/2028

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

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	N/O	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	IN	Adequate handwashing sinks properly supplied and accessible		

Approved Source

11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/A	Required records available: molluscan shellfish identification, parasite destruction		

Protection from Contamination

15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned & sanitized		

17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
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Time/Temperature Control for Safety

18	N/O	Proper cooking time & temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/A	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	N/A	Consumer advisory provided for raw/undercooked food		
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Highly Susceptible Populations

26	N/A	Pasteurized foods used; prohibited foods not offered		
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Food/Color Additives and Toxic Substances

27	N/A	Food additives: approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		

Conformance with Approved Procedures

29	N/A	Compliance with variance/specialized process/HACCP		
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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.

Person in Charge

Sara Navarro

Date:

05/15/2025

Inspector:

YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

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R-repeat violation

COS R

COS R

Safe Food and Water

30	N/A	Pasteurized eggs used where required		
31	IN	Water & ice from approved source		
32	N/A	Variance obtained for specialized processing methods		

Food Temperature Control

33	N/A	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometers provided & accurate		

Food Identification

37	IN	Food properly labeled; original container		
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Prevention of Food Contamination

38	IN	Insects, rodents, & animals not present		
39	IN	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths: properly used & stored		
42	N/A	Washing fruits & vegetables		

Proper Use of Utensils

43	IN	In-use utensils: properly stored		
44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
45	IN	Single-use/single-service articles: properly stored & used		
46	IN	Gloves used properly		

Utensils, Equipment and Vending

47	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean		

Physical Facilities

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

Outdoor Food Operation & Mobile Retail Food Establishment

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

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N/O-not observed

N/A-not applicable

COS-corrected on-site during inspection

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COS R

COS R

57	N/A	Outdoor Food Operation			58	N/A	Mobile Retail Food Establishment		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ham/Deli case	38°F	Chicken deli lunch meat/Deli case	36°F	Chicken strips/Hot case	157°F
Potato wedges/Hot case	170°F	Raw ground meat/Deli case	36°F	Raw chicken thighs/Deli case	34°F

Person in Charge Sara Navarro

Date: 05/15/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



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OBSERVATIONS AND CORRECTIVE ACTIONS

Item	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:
47-286-(a),(b),or(c) Risk: Core COS: No Repeat:	Observed an accumulation of ice on condenser of bakery walk-in freezer, deli walk-in freezer and large walk-in freezer of stock room. (a) Equipment must be maintained in a state of repair and condition that meets the requirements specified under sections 226 through 272 of this rule. (b) Equipment components, such as: (1) doors; (2) seals; (3) hinges; (4) fasteners; and (5) kick plates; must be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (c) Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.	05/22/2025
49-306-(b)&(c) Risk: Core COS: No Repeat:	Observed an accumulation of sprinkles and icing in drawer of bakery. Observed an accumulation of grease on unused equipment of service counter area of deli. (b) The food contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations. (c) Non-food contact surfaces of equipment must be kept free of an accumulation of: (1) dust; (2) dirt; (3) food residue; and (4) other debris.	05/15/2025
51-363-(a)(2) Risk: Core COS: No Repeat:	Leak observed next to faucet of 3-bay sink of deli kitchen. (a) A plumbing system must be: (2) maintained in good repair.	05/22/2025
55-411-(a)or(b) Risk: Core COS: No Repeat:	Observed an accumulation of water under wall of 3-bay sink in meat cutting room. Floor and wall juncture is not coved. (a) In retail food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures must be coved and closed to not larger than one thirty-second (1/32) of an inch (one (1) millimeter). (b) The floors in retail food establishments in which water flush cleaning methods are used must be provided with drains and be graded to drain, and the floor and wall junctures must be coved and sealed.	05/22/2025
55-443-(a),(b) Risk: Core COS: No Repeat:	Observed an accumulation of dust on fan covers of meat cutting room and meat walk-in cooler. (a) A physical facility of a retail food establishment must be cleaned as often as necessary to keep it clean . (b) Cleaning must be done during periods when the least amount of food is exposed, such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.	05/16/2025
56-445-(a)or(b) Risk: Core COS: No Repeat:	Observed an accumulation of dust and grease on hood filters of kitchen and service counter area of deli. (a) Intake and exhaust air ducts must be cleaned and have filters changed so they are not a source of contamination by: (1) dust; (2) dirt; and (3) other materials. (b) If vented to the outside, ventilation systems may not create a: (1) public health hazard; (2) nuisance; or (3) unlawful discharge.	05/22/2025

Summary of Violations: P: 0 Pf: 0 Core: 6

Published Comment

Reviewed regulatory changes and provided handouts.

Person in Charge Sara Navarro

Date: 05/15/2025

Inspector: YOCELI PALAFOX

Follow-up Required: YES ☒ NO (Circle one)