





# Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH  
FOOD PROTECTION DIVISION

Hendricks County Health Department  
Telephone (317) 745-9217

License/Permit #  
553

Date:  
06/02/2026

Establishment  
Meijer Store #204 (Grocery)

Address  
10509 Heartland Blvd

City/State  
Camby/IN

Zip Code  
46113

Telephone  
317-821-6800

## 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

COS-corrected on-site during inspection

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 | N/O | Approved thawing methods used                                           |  |  |
| 36 | IN  | Thermometers provided & accurate                                        |  |  |

### Food Identification

|    |    |                                           |  |  |
|----|----|-------------------------------------------|--|--|
| 37 | IN | Food properly labeled; original container |  |  |
|----|----|-------------------------------------------|--|--|

### 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/O | 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 | IN  | 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                                                    |  | X |

### Physical Facilities

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

## 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

OUT-not in compliance

N/O-not observed

N/A-not applicable

COS-corrected on-site during inspection

R-repeat violation

COS R

COS R

|    |     |                        |  |  |    |     |                                  |  |  |
|----|-----|------------------------|--|--|----|-----|----------------------------------|--|--|
| 57 | N/A | Outdoor Food Operation |  |  | 58 | N/A | Mobile Retail Food Establishment |  |  |
|----|-----|------------------------|--|--|----|-----|----------------------------------|--|--|

## TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

| Item/Location                   | Temp  | Item/Location                          | Temp  | Item/Location                           | Temp |
|---------------------------------|-------|----------------------------------------|-------|-----------------------------------------|------|
| Chicken strips/Hot holding case | 141°F | Bone in chicken wings/Hot holding case | 157°F | Raw ground beef patty/Cold holding case | 38°F |
| Raw pork chop/Cold holding case | 34°F  |                                        |       |                                         |      |

Person in Charge Becky Prince/Sara Navarro

Date: 06/02/2026

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: |
|-------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| 49-306-(b)&(c)<br>Risk: Core<br>COS: No<br>Repeat: 2  | Observed an accumulation of dry icing in icing storage drawers of bakery.<br><br>(b) The food contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations.<br>(c) Non-food contact surfaces of equipment must be kept free of an accumulation of:<br>(1) dust;<br>(2) dirt;<br>(3) food residue; and<br>(4) other debris.                                                                                                                                                                                                                                                                                                                                                                                           | 06/03/2026        |
| 53-449-(a)<br>Risk: Core<br>COS: No<br>Repeat: 2      | Observed an accumulation of black residue in hand sink of warewashing area in deli.<br><br>(a) Plumbing fixtures, such as handwashing sinks, toilets, and urinals, must be cleaned as often as necessary to keep them clean.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | 06/09/2026        |
| 55-407-(a)<br>Risk: Core<br>COS: No<br>Repeat:        | Corner wall adjacent to mop sink of deli warewashing area is in poor repair. Corner is no longer smooth, durable, or easily cleanable.<br><br>(a) Except as specified in subsection (b), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use must be:<br>(1) smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;<br>(2) closely woven and easily cleanable carpet for carpeted areas; and<br>(3) nonabsorbent for areas subject to moisture, such as:<br>(A) food preparation areas;<br>(B) walk-in refrigerators;<br>(C) warewashing areas;<br>(D) toilet rooms;<br>(E) mobile retail food establishment servicing areas; and<br>(F) areas subject to flushing or spray cleaning methods. | 06/30/2026        |
| 55-411-(a)or(b)<br>Risk: Core<br>COS: No<br>Repeat: 2 | Cove molding not present on floor/wall juncture adjacent to mop sink of deli warewashing area.<br><br>(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).<br>(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.                                                                                                                                                                                                        | 06/09/2026        |
| 55-443-(a),(b)<br>Risk: Core<br>COS: No<br>Repeat: 3  | Observed an accumulation of dust on fan covers and ceiling tiles of deli warewashing area, dairy walk-in cooler, meat walk-in cooler and meat cutting room.<br><br>(a) A physical facility of a retail food establishment must be cleaned as often as necessary to keep it clean .<br><br>(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.                                                                                                                                                                                                                                                                                | 06/09/2026        |
| 56-445-(a)or(b)<br>Risk: Core<br>COS: No<br>Repeat: 4 | Observed an accumulation of grease on hood filters of deli.<br><br>(a) Intake and exhaust air ducts must be cleaned and have filters changed so they are not a source of contamination by:<br>(1) dust;<br>(2) dirt; and<br>(3) other materials.<br><br>(b) If vented to the outside, ventilation systems may not create a:<br>(1) public health hazard;<br>(2) nuisance; or<br>(3) unlawful discharge.                                                                                                                                                                                                                                                                                                                                                                            | 06/09/2026        |

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

Person in Charge Becky Prince/Sara Navarro

Date: 06/02/2026

Inspector: YOCELI PALAFOX

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