

# Retail Food Inspection Report


Floyd County Health Department  
Telephone (812) 948-4726

<b>Establishment Name</b> MARK'S FEED STORE BBQ	<b>Telephone Number</b> Est 812-949-7427 Own 502-254-1710	<b>Date of Inspection</b> 04/26/2024	<b>ID#</b>
<b>Address</b> 3827 CHARLESTOWN ROAD, NEW ALBANY IN 47150	<b>Purpose</b> <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)	<b>Follow Up</b>	<b>Released</b> 04/26/2024
<b>Owner</b> RYAN BRIDGEMAN		<b>Menu Type</b> 1 __ 2 __ 3 <input checked="" type="checkbox"/> 4 __ 5 __	
<b>Owner's Address</b> 3309 COLLINS LN LOUISVILLE, KY 40245-			
<b>Person in Charge</b> KRISTY MEEKS			
<b>Responsible Person's Email</b> NEWALBANY@MARKSFEEDSTORE.COM			
<b>Certified Food Handler</b>  KELLI TURNER			

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
322	X		X	Observed a y-valve with shut offs, hose, and a chemical dispenser hooked up to a mop sink below a vacuum breaker. Correction: It is not allowed to have a shut off below a vacuum breaker. The vacuum breaker is not designed to have constant pressure. It is recommended that the chemical dispenser have its own source of water.	1 week
415	X			Observed fruit flies in dry storage area. Correction: Contact pest control to take care of fruit flies.	2 weeks
218		X	X	Observed ice build-up inside of and on the door of walk-in freezer. Correction: Repair walk-in freezer.	2 weeks
392		X		Observed dumpster lids open. Correction: Dumpster lids need to be kept closed.	Today
394		X		Observed trash around dumpster. Correction: Clean up garbage around dumpster.	3 days
431		X		Observed build-up of food debris on the floor in front of smoker and in front of fryers. Correction: Increase frequency of cleaning to prevent build-up of food debris.	3 days

**Summary of Violations**      C   2        NC   4        R   2        **6**

Received by (name and title printed): KELLI TURNER	Inspected by (name and title printed): Carrie Fischer EHS
Received by (signature):	Inspected by (signature): 
cc:	cc: