



June 05, 2017

Jeff Stein, Vice President
Ideal Meat J&L, Inc.
4224 W. 71st Street
Indianapolis, IN 46268-2259

FMD-6994-17

Dear Mr. Stein:

The U.S. Food and Drug Administration (FDA) or a state agency contracted by the FDA, conducted an inspection at 4224 W. 71st Street, Indianapolis, IN, ending on March 15, 2017. Effective April 1, 1997, when the Agency determines an inspection is closed under 21 C.F.R. 20.64 (d)(3), FDA released a copy of the inspection report to the inspected firm.

You will find a copy of the FDA Establishment Inspection Report or state contracted inspection report attached, FDA may have redacted some information in accordance with the Freedom of Information Act (FOIA) and Title 21, C. F. R., Part 20. Firms may request a copy of their FDA inspections completed prior to April 1, 1997 through FOIA.

FDA is working to make its regulatory process and activities more transparent to the regulated industry. Part of this effort is releasing a copy of your inspection report or summary to you.

Any questions regarding this letter or the release of this report should be directed to FMD Coordinator, U.S. Food and Drug Administration, 300 River Place, Suite 5900, Detroit, Michigan 48207. Telephone 313-393-8110; fax 313-393-8139.

Sincerely,

LCDR Kelli L. Wilkinson
Director of Compliance
Detroit District Office

Enclosure: EIR,
ded

U.S. Food and Drug Administration — Detroit District
300 River Place, Suite 5900
Detroit, MI 48207
Telephone: 313-393-8100
FAX: 313-393-8139
www.fda.gov

Summary

This inspection was conducted in accordance with 21 Code of Federal Regulations (CFR) 110 "Current Good Manufacturing Practices in Manufacturing, Packing, or Holding Human Food" and the Indiana State Department of Health (ISDH) "Wholesale Food Establishment Sanitation Requirements" 410 Indiana Administrative Code (IAC) 7-21. This was an FDA contract inspection of a food warehouse and distributor conducted by the Indiana State Department of Health. This was a routine inspection of the firm and comprehensive in its scope. The firm is a distributor of various pre-packaged cuts of raw beef, pork, poultry, octopus, finfish, mussels, and shrimp in addition to canned vegetables, and sodas.

The previous inspection conducted was conducted by Jordan Young of the Indiana State Department of Health on 01/11/2017 with no violations cited. No reportable objectionable conditions were observed during this inspection.

Mr. Stein provided the following DUNS number for the firm: 05-295-1746.

This FDA contract listed the following establishment address for the firm:

1900 Churchman Ave
Beech Grove, IN 46107

OK

The Indiana State Department of Health received the following updated establishment address from the firm on 04/19/2016.

4224 W. 71st St
Indianapolis, IN 46268

The following systems and procedures were reviewed during the inspection:

- Personnel Training Procedure
- Sanitation Procedures
- Food Defense Procedure
- Customer Complaint Procedure
- Product Withdrawal and Recall Procedure
- Product Receiving and Storage Procedure

At the conclusion of this inspection I handed out the "Assessment of Reinspection and Recall Fees by the FDA" information sheet. I explained that the FDA could assess fees to the firm in the event a recall takes place that occupies FDA resources or a re-inspection takes place to assess the firm's implementation of corrective actions to mitigate any objectionable conditions. I handed out the Preventive Controls for Human Food Factsheet, Sanitary Transportation of Human Foods Factsheet, and the Intentional Adulteration of Human Foods Factsheet. Mr. Stein acknowledged he understood the forms provided.

The firm is registered under the Bio-Terrorism Act and will continue to re-register every 2 years.

No samples were collected.

Administrative Data

Inspected Firm: Ideal Meat J & L, Inc.
Location: 4224 W. 71st Street
Indianapolis, IN 46268
Phone: (317) 784 - 7733
FAX: (317) 396 - 0070
Mailing Address: Same
Dates of Inspection: 03/15/2017
Days in Facility: 1
Participants: Jordan Young, Investigator

On March 15th, 2017, Investigator Jordan Young presented credentials to Mr. Jeff Stein – Vice President. On March 15th, 2017 I was provided information by Mr. Stein, the most responsible party at this location.

This establishment inspection report was written by Investigator Jordan Young.

History

The firm was founded in 1950. In September of 1989 the firm was incorporated in Indiana. In May of 2016 the firm moved from 1900 Churchman Ave. Indianapolis, IN to its current location. The previous inspection conducted by the Indiana State Department of Health was conducted by myself, Jordan Young. No objectionable conditions were observed. The firm was not recording and holding temperature records at the time of inspection, but due to the recent relocation I left the issue as a talking point. The firm currently operates 6:00 am to 3:00 pm Monday through Friday. The firm employs 24 personnel, 15 of whom are box-truck drivers. The physical facility is approximately 16,000 sq/ft.

All post inspection correspondences should be addressed to:

Mr. Jeff Stein – Vice President
4224 W. 71st Street
Indianapolis, IN 46107

Interstate Commerce

Mr. Stein stated the firm's sales to be 100% wholesale. Estimates for out-of-state shipments is 1%. The firm receives 90% of its product from out-of-state. The firm receives product from Indiana Packers out of Deplhi, IN, National Beef out of Kansas City, MR, Cargill out of Chicago, IL, and Parnell out of Louisville, KY. The firm ships products to a Sysco distribution center in Louisville, KY, Kroger retail stores throughout central Indiana, and McFarling Foods Distribution Center in Indianapolis, IN.

Jurisdiction:

Establishment Inspection Report

Ideal Meat J & L Inc.
Indianapolis, IN 46268

FEI: 3003433207
EI Start: 03/15/2017
EI End: 03/15/2017

The firm receives 90% of its warehoused product from out-of-state suppliers. The firm ships approximately 1% of its warehoused product out-of-state. I estimate the total portion of warehoused product under USDA jurisdiction to be approximately 75%.

Individual Responsibility and Persons Interviewed

Jeff Stein – Vice President, is the most responsible party for this location. Individuals who provided information during this inspection include:

Mr. Jeff Stein – Vice President

Firm's Training Program

The firm has no formal training programs of any kind. All training is conducted on-the-job on an as-needed basis.

Manufacturing/Design Operations

The firm warehouses raw cuts of beef, poultry, pork, octopus, mussels, and shrimp as well as canned green beans, pickles, and bottled soda.

The firm receives shipments at all hours of operation. All products are visually checked for adulteration and tampering. Foods under refrigeration are temperature checked using a thermal gun, and sometimes a dial-stem thermometer. Mr. Stein could not provide calibration records. Any thermometer that begins to show signs of inaccuracy are immediately discarded and replaced. Rejected products are sent back to the supplier. All other products are unloaded. Refrigerated products are stored in one of three walk-in coolers, or a single walk-in freezer. Canned goods and soda are stored in the dry room. The following temperature records were reviewed at the time of inspection:

01/13/2017
Cooler A – 33.0 degrees F
Cooler B – 34.1 degrees F
Cooler C – 33.4 degrees F
Freezer – 0 degrees F

Temperatures recorded at the time of inspection are as follows:

03/15/2017
Cooler A – 35 degrees F
Cooler B – 35 degrees F
Cooler C – 34.1 degrees F
Freezer – 0 degrees F

Temperatures are recorded daily using digital wall-mounted thermometers in each cooler. Calibration records for these thermometers were not available for review.

The firm has 9 refrigerated box trucks used to ship product to customers. A single truck was available for inspection. It was empty and appeared clean and sanitary. Drivers are trained to monitor the temperature on the digital readout attached to the refrigeration unit at each stop. Product that cannot be sold by its best-by date is donated to Gleaners food bank in Indianapolis, IN or Helping Hands food bank in Indianapolis, IN.

The firm conducts weekly floor scrubbing using a de-greaser. Other cleaning tasks are conducted as-needed. All areas of the warehouse, outside dock area, and surrounding grounds appeared clean and sanitary. Mahogany Flats conducts monthly pest control activities. No pest activity was observed. Republic handles waste removal. The single dumpster and surrounding area appeared clean and sanitary.

Food defense was discussed with Mr. Stein. The firm locks all doors at night and has fencing and heavy brush around the perimeter of the property.

Manufacturing Codes

The firm does not generate manufacturing codes of any kind.

Allergen Program

The firm does not ship, receive or otherwise handle potential food allergen ingredients.

Complaints

Mr. Stein stated he was not aware of any complaints filed against the firm at the time of inspection.

Recall Procedures

Mr. Stein stated the firm scans the barcode of each product entering the facility. Products that do not have barcodes are assigned one by the firm. Scanners log each item into the firm's warehouse management software. Using this software, Mr. Stein stated he can track all products in the warehouse, out for delivery, and already delivered product. The firm has not had a recall in recent memory according to Mr. Stein.

Objectionable Conditions and Management's Response

No new objectionable conditions were observed.

Refusals

No refusals were encountered during this inspection.

General Discussion with Management

Individuals who were present during this closeout inspection meeting included the following personnel:

Mr. Jeff Stein - Vice President

A copy of the ISDH FPP inspection report was provided with no objectionable conditions cited.

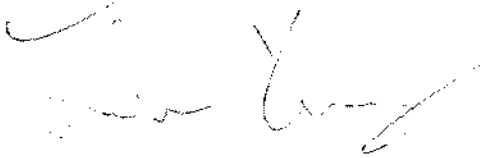
Attachments and Exhibits

Attachment 1. Indiana State Department of Health - Food Protection Program inspection report

Establishment Inspection Report
Ideal Meat J & L Inc.
Indianapolis, IN 46268

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Attachment 2. GMP/PC Data Form



Jordan Young
Food Scientist II - South-East Region
Indiana State Department of Health