Retail Food Markets

Retail food markets of all types are inspected by the health department. The goal with these inspections are similar to those of restaurant inspections, which is to assure that the food you purchase for your family is as safe as possible. Grocery stores now compete with super markets which offer clothing, hardware, housewares, bakeries, sandwich counters, and a pharmacy. Supermarkets must be inspected both as retail markets as well as food managers and handlers.

The health department environmentalist evaluates the following:

- Are hot foods stored and sold at the correct temperature?
- Are cold foods stored and sold at the correct temperature?
- Are proper date stamps present on all foods?
- Are items stored and displayed appropriately?
- Are toxic chemicals stored safely to prevent contamination of food items?
- Have recalled products been removed?

If you should notice something at a grocery that you feel is not right, please call 873-4541 and ask for the Environmental Department.