

Attn: Terry

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Johns IGA</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>2069</b>	Date <b>9-2-14</b>
Address <b>1327 East main St. Versailles</b>		Category/Descriptive <b>C45</b>	
License holder <b>Johns IGA</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701:21 OAC

Violation(s)/Comment(s)

(4.2 I) No test strips available in deli area. Test strips are required to monitor the strength of the sanitizing ~~water~~ solution in ppm. Please purchase more strips.

(3.4 A) Observed dumpster lids open outside. Discussed outside receptacles shall be closed or kept covered. Please close lids.

Note: all self-service packaged items shall have labeling information.

Note: New ceiling tiles in restrooms! Thanks!

Inspected by <b>Tregan Kaiser</b>	R.S./SIT # <b>143134</b>	Licenser <b>Darke Co #10</b>
Received by <b>[Signature]</b>	Title	Phone

# Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: <u>Johns TGA</u>	License No.: <u>2069</u>
Address: <u>1327 E. Main St. Ver</u>	Date: <u>9-2-16</u>
City/Zip Code: <u>Versailles OH 45331</u>	Review Time:

Coding: U = Unsatisfactory S= Satisfactory U-PIC= Unsatisfactory – Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

<input checked="" type="checkbox"/>	<b>Thawing</b>
<input checked="" type="checkbox"/> <i>SPIC</i>	Under refrigeration- food at 41°F.
<input type="checkbox"/>	Thawing in water. <ul style="list-style-type: none"> <li>• Sufficient water velocity.</li> <li>• Thawed portion of RTE food not above 41°F.</li> <li>• Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs.</li> <li>• Water temperature 70°F or less.</li> </ul>
<input type="checkbox"/>	Part of continuous cooking process.
<input type="checkbox"/>	Thawed in microwave and immediately transferred to conventional cooking equipment.

<input checked="" type="checkbox"/>	<b>Cooking</b>
<input type="checkbox"/>	Eggs - 155°F for 15 sec (or chart).
<input type="checkbox"/>	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
<input type="checkbox"/>	Meat roasts: 130°F for 112 min (or chart).
<input type="checkbox"/>	Ratites and injected meats: 155°F for 15 sec (or chart).
<input type="checkbox"/>	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165°F for 15 sec.
<input type="checkbox"/>	Whole-muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
<input type="checkbox"/>	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
<input checked="" type="checkbox"/> <i>SPIC</i>	Fish, meat, game animals: 145°F for 15 sec.
<input checked="" type="checkbox"/> <i>SPIC</i>	Fruits and vegetables: 135°F or above for hot holding.

<input checked="" type="checkbox"/>	<b>Cooling Time-Temp Control</b>
<input checked="" type="checkbox"/> <i>SPIC</i>	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
<input type="checkbox"/>	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

<input checked="" type="checkbox"/>	<b>Reheating</b>
<input checked="" type="checkbox"/> <i>SPIC</i>	TCS foods rapidly reheated to 165°F or above for 15 sec.
<input type="checkbox"/>	Food reheated to 165°F or above in a microwave.
<input type="checkbox"/>	Commercially processed RTE food heated to 135°F or above for hot holding.
<input type="checkbox"/>	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
<input type="checkbox"/>	Two hour maximum reheating time.

<input type="checkbox"/>	<b>Freezing Fish for Parasite Destruction (on premises)</b>
<input type="checkbox"/>	Approved source.
<input type="checkbox"/>	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold. at -4°F or below for 24 hrs.
<input type="checkbox"/>	Records retained: <ul style="list-style-type: none"> <li>• Species</li> <li>• Freezing temperature &amp; time.</li> <li>• For 90 calendar days.</li> </ul>

See continuation page for specific comments

<input checked="" type="checkbox"/>	<b>Holding</b>
<input checked="" type="checkbox"/> <i>SPIC</i>	Hot TCS food held at 135°F or above.
<input type="checkbox"/>	Roasts at 130°F or above.
<input type="checkbox"/>	Cold TCS foods held at 41°F or less.

<input checked="" type="checkbox"/> <i>N/A</i>	<b>Raw Menu Item</b>
<input type="checkbox"/>	Approved source.
<input type="checkbox"/>	Records retained: <ul style="list-style-type: none"> <li>• Source.</li> <li>• Product receiving temperature.</li> <li>• Product storage temperature.</li> <li>• Display temp (ambient if packaged, product if not).</li> </ul>
<input type="checkbox"/>	Consumer advisory (otherwise a variance).
<input type="checkbox"/>	Protection from contamination.

<input checked="" type="checkbox"/> <i>N/A</i>	<b>Time as a Public Health Control Cold/Hot Foods</b>
<input type="checkbox"/>	Used only for: <ul style="list-style-type: none"> <li>• A working food supply, or</li> <li>• RTE TCS foods displayed or held for immediate service.</li> </ul>
<input type="checkbox"/>	Written procedures available to licensor for review.
<input type="checkbox"/>	Hot & Cold Food: 4 hr limitation <ul style="list-style-type: none"> <li>• Food &lt;41°F or &gt;135°F when removed from temp control</li> <li>• Food marked to indicate when time limit expires.</li> <li>• Food shall be cooked/served or served within 4 hr time limit.</li> <li>• Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.</li> </ul>
<input type="checkbox"/>	Cold Food: 6 hr limitation <ul style="list-style-type: none"> <li>• Food is &lt;41°F when removed from temp control.</li> <li>• Food temp not to exceed 70°F; or maintain ambient air at 70°F or less.</li> <li>• Mark food to indicate time when: Removed from temp control and 6 hr limit has expired.</li> <li>• Cook/serve or serve food within 6 hr time limit.</li> <li>• Discard food when: Temperature &gt; 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.</li> </ul>

<input checked="" type="checkbox"/> <i>N/A</i>	<b>Transport of Food as a Caterer</b>
<input type="checkbox"/>	Method of transport and protection from contamination.
<input type="checkbox"/>	Method of cold and hot food temperature maintenance during transport and at site.
<input type="checkbox"/>	Method of hand washing.
<input type="checkbox"/>	Method of minimizing hand contact with RTE foods.
<input type="checkbox"/>	Protection from contamination by consumers.

Food Process Reviewed:

Mac n cheese

Inspected by: <u>Megan Kaisey</u>	Received by: <u>[Signature]</u>
Licensor: <u>Durke CO #10</u>	Title/Phone: _____

