

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Aldi	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2001	Date 3.6.17
Address 415 Wagner Ave. Greenville		Category/Descriptive CIS	
License holder Jennifer McMahon	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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		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

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

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

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

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/> 5.4	Refuse, recyclables, and returnables

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

Poisonous or Toxic Materials

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

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

Administrative

<input checked="" type="checkbox"/>	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

901:3-4 OAC) Observed 7 apple, banana, peach w/ yogurt Little Journey baby food pouches dated 3-5-17. PIC voluntarily discarded products at time of inspection. Baby food shall not be sold after ~~the~~ expiration / used by date.

5.4 H) Observed no trash receptacles within the ladies restroom stalls. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Notes: Discussed employee health policy. Document given. PIC mentioned facility is going to be remodeled in Aug 2017.

Inspected by <i>Jana Schurterman</i>	R.S./SIT # 16 4029	Licensor DCHD	Phone 937-547-9737
Received by <i>[Signature]</i>	Title MIT		