

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Ei Kenberrys Southtowne</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>2026</b>	Date <b>2-5-18</b>
Address <b>1120 Sweitzer St Greenville</b>		Category/Descriptive <b>CHS</b>		
License holder <b>Ei Kenberrys 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"/> 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

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input checked="" type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

#### Food

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

#### Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

<input type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

#### Water, Plumbing, and Waste

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

#### Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

#### Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

#### Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

#### Administrative

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

### Violation(s)/Comment(s)

901:3-4 OAC) observed 3 Gerber squash baby food with an best by date of Feb 2, 2018, 1 Gerber carrots with a used by date of Dec 6 2017, 1 Gerber carrots with a used by date of Aug 24, 2017 and 1 Gerber Mixed vegetables with a used by date of Nov 15, 2017. PIC voluntarily discarded items at time of inspection. Discussed baby food may not be sold past the "used by" date.

~~3717-1 OAC) observed 3 Gerber squash baby food with an best by date of Feb 2, 2018, 1 Gerber carrots with a used by date of Dec 6 2017, 1 Gerber carrots with a used by date of Aug 24, 2017 and 1 Gerber Mixed vegetables with a used by date of Nov 15, 2017. PIC voluntarily discarded items at time of inspection. Discussed baby food may not be sold past the "used by" date.~~

Inspected by <b>Sandra Schmitz</b>	R.S./SIT # <b>164029</b>	Licensor <b>DCHO</b>
Received by <b>Mike Hill</b>	Title	Phone

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Violation(s)/Comment(s)

3.2C) Observed ground beef cooling in meat walk-in cooler below raw pork. PIC moved ground beef at time of inspection. Also observed raw sausage, stored above bologna and chicken stored above ground beef in meat self service cases. PIC rearranged products at time of inspection. Discussed all ready to eat products should be stored above raw products and raw products should be stored ~~on~~ according to the internal temperatures of the product. Critical. Corrected.

3.4H) Observed 2 containers of pimento cheese spread with a used by date, of 2/3/18. PIC voluntarily discarded product at time of inspection. Discussed TCS RTE foods shall be discarded or consumed by the expiration date, on the container. Critical. Corrected.

3.5C) Observed no labeling information for the bulk self service, case for the rootbeer barrels, resses and peppermint candies. Discussed bulk foods that are available for consumer self-dispensing shall be prominently labeled with the following information

Inspected by <i>Laura Schutera</i>	R.S./SIT # 1114029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone

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3.5C, cont) in plain view of the consumer: the manufacturer's label that was provided with the food or a card, sign or other method of notification that includes the information under 3.5C a, b & f.

2.3A) Observed cake decorating employee have an open cup of coffee sitting beside her workstation. Discussed employees shall eat, drink or use tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils, single service articles or other items needing protection can not result. This does not prohibit a food employee from ~~drinking~~ drinking from a closed beverage container if the container is handled to prevent contamination of: the employee's hands, the container, exposed food.

5.1L) Produce employee stated he washes his hands in the restroom before cutting produce. Discussed a handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing and warewashing areas. 6 months given

Inspected by Diana Schuster	R.S./SIT # 1640291	Licenser DCHD
Received by Mike Hill	Title	Phone

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5.1 L cont) to install a handwashing sink.

6.4A) Observed construction hole above bakery  
warewashing station. walls and ceilings shall be  
smooth, easily cleanable. Please repair.

Delivery at time of inspection  
Overall facility was very clean.

Inspected by <i>Anna Schuster</i>	R.S./SIT # 164029	Licensors DCHO
Received by <i>Mike Hill</i>	Title	Phone