

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Johns Foodliner</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>2069</b>	Date <b>2-13-13</b>
Address <b>1327 E. Main St. Versailles</b>		Category/Descriptive <b>CHS</b>		
License holder <b>Johns Foodliner</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"/> Precicensing <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 type="checkbox"/>	2.3 Hygienic practices
<input checked="" 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 type="checkbox"/>	3.3 Destruction of organisms
<input 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 checked="" type="checkbox"/>	4.0 Materials for construction and repair
<input checked="" type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

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

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

3.2 C) Observed raw eggs stored above salad dressing and other ready to eat foods in deli cooler. Also raw beef and sausage above smoked ham, ham cubes, kraut and cheese and chicken stored above beef in meat deli cooler. Discussed all food shall be protected from cross contamination by storing products by their internal cooking temperature. Ready to eat foods on top, fish, pork/beef and chicken at the very bottom. PIC rearrange meat cooler at time of inspection. Critical. Repeat.

Inspected by <b>Anna Schuiteman</b>	R.S./SIT # <b>16-4029</b>	Licenser <b>DCHD</b>
Received by <b>Johns</b>	Title	Phone

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Name of Facility Johns Foodliner	Type of visit Standard	Date 2.13.18
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Violation(s)/Comment(s)

3.5C) Observed brussel sprouts and broccoli with a name of deli department on the label. The label shall contain the common name of the food product & not the department name. Please, change label name to properly identify products.

5.4F) Observed outside dumpster missing a lid. Receptacles & waste handling units used outside shall be designed and constructed to have tight fitting lids, doors & covers. Please, replace dumpster lid.

3.5C) Observed no ingredients on the packaged pistachio muffins by the donut case. Discussed all packaged items at the RFE shall include the following information: common name of food, if made of 2 or more ingredients a list of ingredients and sub-ingredients in descending order of predominance by weight, quantity of contents, the name and place of business of the manufacturer, packer or distributor, each major food allergen.

Inspected by Kama Schusterman	R.S./SIT # 164029	Licensors DHD
Received by Shuleyfer	Title	Phone

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Johns Foodliner	Type of inspection Standard	2-13-18
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**Violation(s)/Comment(s)**

(3.4G) Observed a deli item with expiration date of 2-20-18. Discussed TCS RTE products shall be dated for 7 days & the day the item is prepared counts as day 1. Employee re-dated item for 2-19-18 since it was open today. I also observed weekly date-marking chart with 8 day shelf life. Discussed with employee 7 day shelf life & to update calendar. Critical. Corrected.

(7B) Observed a spray bottle unlabeled. Employee stated sanitizer was in the spray bottle. Discussed working containers shall be clearly identified with the common name of the material. Employee labeled @ time of inspection. Critical. Corrected.

(4.4A) Observed mixing bowl in deli/bakery area to be rusting on the bottom & teeth mixing from the meat tenderizer in the meat area. Discussed all equipment shall be maintained in good repair. Repeat.

(4.1KK) Employee stated she sometimes uses a crock pot to hold rice for deli area. Discussed crock pots are not an approved equipment. Please use equipment that is approved by a recognized food equipment testing agency.

to limit growth

Inspected by Megan Keller	R.S./SJT # 143136	Licenser Darke Co #10
Received by Shirley Johns	Title	Phone

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**Violation(s)/Comment(s)**

2.4A) No ODH certificate at time of inspection. Discussed at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain level 2 certification in food protection by March 1, 2017.

Notes: Delivery at time of inspection.  
Thank you for purchasing new containers for the deli department.

Inspected by Anita Schmitz	R/S/SIT # 16-4029	Licenser D.H.O.
Received by Shirley Johns	Title	Phone