

# 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>2040</b>	Date <b>8/19/17</b>
Address <b>1375 E. Main St Versailles</b>		Category/Descriptive <b>C3S</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"/> Complaint		Follow-up date (if required)		Sample date/result (if required)
<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing		<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation		<input type="checkbox"/> 30 day <input type="checkbox"/> Other <i>specify</i>

### 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 checked="" type="checkbox"/>	2.4 Supervision

#### Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/>	3.1 Sources, specifications and original containers
<input type="checkbox"/>	3.2 Protection from contamination after receiving
<input 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 checked="" type="checkbox"/>	4.4 Maintenance and operation
<input checked="" 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 checked="" 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 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)

2.4C) No employee health policy at time of inspection. Discussed food employees and conditional employees are informed in a verifiable manner of their ~~food~~ responsibility to report to the PIC information about their health. AS it relates to diseases that are transmissible through food. Please obtain employee signatures.

2.4C) No body fluid written procedures at time of inspection. Discussed a RFE shall have written procedures for employees to follow when responding to vomiting or

Inspected by <i>Anna Schureterman</i>	R.S./SIT # <b>4029</b>	Licensors <b>DCHD</b>
Received by <i>[Signature]</i>	Title	Phone

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Violation(s)/Comment(s)

2.4C) diarrheal events that involve discharge onto surfaces in the RFE. Repeat.

3.2Q) Observed 3 boxes of strips (on floor of walk in freezer). Discussed all food shall be stored 6" or above to protect from contamination.

3.5C) No names on donuts in the donut case. Discussed the common name shall be displayed in front on case w/ donut on all bulk food that is available for consumer self-dispensing.

4.5B) PIC stated knives are wiped during the day and wash, rinsed, sanitized at night. Discussed all food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. Critical.

4.4A) PIC stated pizza warmer has been broken since June 2017. Food employees are currently using an installed hot bag to hold pizza for customers. Discussed all equipment shall be in good repair. Please replace/repair

Inspected by Xana Chuterman	R.S./SIT # 16-4029	Licenser DCHD
Received by [Signature]	Title	Phone

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5.4N) Observed dumpster lids missing on one side of the dumpster. Discussed receptacles shall be kept covered with tight-fitting lids or doors.

Notes: Keurig ETL Listed - Approved

Inspected by Tania Schutema	R.S./SIT # 16-4029	Licenser DCHD
Received by [Signature]	Title	Phone