

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Kroger #833	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2136	Date 8-23-18
Address 200 Lease Ave.		Category/Descriptive (35)	
License holder Kroger Limited Partnership	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input 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 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)

Satisfactory at the time of inspection

- Observed good equipment temperatures + monitoring system
- Observed proper food handling + sanitizing practices.
- Observed well maintained clean environment in store, backroom, + walk-in coolers.
- All new employees complete training on Employee health policy + Bloodborne Pathogen procedures.
- Michael Driver has ODH certification

<u>Meat Case</u>	<u>Seafood Case</u>	<u>Hot Holding</u>	<u>Deli Case</u>
ground beef 30°F	Tilapia 35°F	chicken breast 202°F	marinated 35°F
	whole chicken 183°F	masala pot 180°F	pot salad 34°F
			salad 33°F

Inspected by Carmel Winton	R.S./SIT # 2534	Licensor DC/H/D	Phone 937 548 1960
Received by [Signature]	Title ASM		