

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Eikenberrys Southtown	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 20210	Date 8.16.16
Address 1120 Sweitzer St. Greenville	Category/Descriptive C45		
License holder Eikenberrys Super Valu	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

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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

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

Violation(s)/Comment(s)

901:3-4 OAC) Observed 17 jars of Gerber Turkey Turkey Gravy with a used by date of June 23 2016. Discussed infant food shall not be sold past use/sell by date for food safety. Items removed from shelf.

4.6 PIC in bakery department stated they are washing & rinsing the equipment & utensils. Discussed equipment (mixing bowls, racks, bowls & utensils shall be sanitized. Education was given @ time of inspection.

Inspected by <i>Anna Schuster</i>	R.S./BIT # 164029	Licensors Darke Co Health Dept
Received by <i>Mark</i>	Title President/GM	Phone 937-548-9214

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Eikenberrys Southtown	Type of visit Standard	Date 8-16-16
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Violation(s)/Comment(s)

(3.2Q) Observed beef and chicken stored on the floor in the walkin. Please store 6" off the floor to protect from contamination. (Bakery area had strawberry filling on floor under table)

4.5B) PIC in bakery front area stated she wipes of the counters throughout the day. All food contact surfaces shall be sanitized every 4 hours.

Notes:

Facility under renovations. Changes and updates look great!
Thank you

Inspected by Laura Schuster	R.S./SIT # 1164029	Licenser DCHD
Received by Mark Dan	Title President/GM	Phone 937-548-9514

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: <u>Eikenberry's Southtown</u>	License No.: <u>2026</u>
Address: <u>1120 Sweitzer St</u>	Date: <u>8-16-16</u>
City/Zip Code: <u>Greenville OH 45331</u>	Review Time:

Coding: U = Unsatisfactory S= Satisfactory U-PIC= Unsatisfactory – Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

<u>N/A</u>	Thawing
	Under refrigeration- food at 41°F.
	Thawing in water. <ul style="list-style-type: none"> Sufficient water velocity. Thawed portion of RTE food not above 41°F. Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs. Water temperature 70°F or less.
	Part of continuous cooking process.
	Thawed in microwave and immediately transferred to conventional cooking equipment.

<u>SAC</u>	Cooking
	Eggs - 155°F for 15 sec (or chart).
	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
	Meat roasts: 130°F for 112 min (or chart).
	Ratites and injected meats: 155°F for 15 sec (or chart).
<u>SPIC</u>	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165°F for 15 sec.
	Whole-muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
	Fish, meat, game animals: 145°F for 15 sec.
<u>SAC</u>	Fruits and vegetables: 135°F or above for hot holding.

<u>SPIC</u>	Cooling Time-Temp Control
<u>SPIC</u>	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

<u>X</u>	Reheating
<u>SPIC</u>	TCS foods rapidly reheated to 165°F or above for 15 sec.
	Food reheated to 165°F or above in a microwave.
	Commercially processed RTE food heated to 135°F or above for hot holding.
	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
	Two hour maximum reheating time.

<u>N/A</u>	Freezing Fish for Parasite Destruction (on premises)
	Approved source.
	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
	Records retained: <ul style="list-style-type: none"> Species Freezing temperature & time. For 90 calendar days.

<u>X</u>	Holding
<u>S</u>	Hot TCS food held at 135°F or above.
	Roasts at 130°F or above.
	Cold TCS foods held at 41°F or less.

<u>N/A</u>	Raw Menu Item
	Approved source.
	Records retained: <ul style="list-style-type: none"> Source. Product receiving temperature. Product storage temperature. Display temp (ambient if packaged, product if not).
	Consumer advisory (otherwise a variance).
	Protection from contamination.

<u>N/A</u>	Time as a Public Health Control Cold/Hot Foods
	Used only for: <ul style="list-style-type: none"> A working food supply, or RTE TCS foods displayed or held for immediate service.
	Written procedures available to licensor for review.
	Hot & Cold Food: 4 hr limitation <ul style="list-style-type: none"> Food <41°F or >135°F when removed from temp control Food marked to indicate when time limit expires. Food shall be cooked/served or served within 4 hr time limit. Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
	Cold Food: 6 hr limitation <ul style="list-style-type: none"> Food is <41°F when removed from temp control. Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. Cook/serve or serve food within 6 hr time limit. Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

<u>N/A</u>	Transport of Food as a Caterer
	Method of transport and protection from contamination.
	Method of cold and hot food temperature maintenance during transport and at site.
	Method of hand washing.
	Method of minimizing hand contact with RTE foods.
	Protection from contamination by consumers.

Food Process Reviewed: Chicken noodles

Inspected by: <u>Megan Kaiser</u>	Received by: <u>Matt [Signature]</u>
Licensor: <u>Darke CO #10</u>	Title/Phone: <u>President/pjm 937-548-9214</u>

