

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Johns Foodliner</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>2040</i>	Date <i>9-30-15</i>
Address <i>1375 E main st. Versailles</i>		Category/Descriptive <i>C3S</i>	
License holder <i>Johns Foodliner</i>	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 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, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(3.4c) Observed 2 bags of cut ham thawing on a shelf in sandwich to go prep area at room temperature. Employee stated the product was not moved from refrigeration for very long to finish thawing. Product at 38°F. Discussed thawing at room temperature is not an approved method. Food shall be thawed under refrigeration 41°F as a part of the cooking process or completely submerged under running water at a temp. of 70°F.

Inspected by <i>Heather Kaise</i>	R.S./SLP# <i>143136</i>	Licensors <i>LARKE CO + HD</i>
Received by <i>Heather Kaise</i>	Title	Phone



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Johns Foodliner</i>	Type of inspection <i>Standard</i>
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Violation(s)/Comment(s)

(3.4 C continued) to limit growth for food safety. Handout given.

(6.2 F) Observed all light bulbs in pizza hood burnt out. Discussed the bulbs shall be replaced to provide adequate lighting for employee safety.

(6.4 F) Observed mop head sitting in mop sink with mop head touching the sink. Discussed after use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies to prevent contamination.

Inspected by <i>Megan Kaiser</i>	R.S./SIT # <i>143136</i>	Licenser <i>Darke Co HD</i>
Received by <i>[Signature]</i>	Title	Phone