

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Johns IGA		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2069	Date 1-8-16
Address 1327 EAST MAIN ST. VERSAILLES		Category/Descriptive C45		
License holder Johns IGA		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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

<input checked="" type="checkbox"/> 901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(3.2G) Observed two stacks of chips outside the walk-in freezer stored on the ground. Discussed food storage shall be off the floor to protect from contamination of premise.

(3.5C) No labeling information on packaged donuts for self service. Discussed consumer self service items shall be labeled with following information: common name of food, a list of ingredients in descending

Inspected by Megan Kaise	R.S./SIT # 143136	Licenser Darke CO HD
Received by [Signature]	Title	Phone



State of Ohio Continuation Report

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Violation(s)/Comment(s)

<p>(3.5C continued) order of predominance by weight, an accurate declaration of quantity of contents, name, and place of business of the manufacturer, packer, or distributor, and name of each major source for each food allergen unless in ingredient list.</p> <p>(5.4R) Observed an accumulation of returnables in walk-in cooler, freezer, and back loading area. Discussed to remove returnable at a frequency to limit conditions to attract rodents since food is stored on ground. Removing HEMS will allow for easier cleaning.</p> <p>(6.00) Observed absorbent ceiling tile in restrooms. Discussed ceiling tiles in areas subject to moisture shall be smooth, easily cleanable, and non-absorbent.</p> <p>(6.4b) Observed a build up of grease on hood system in deli area. Discussed to clean on a more frequent basis so they are not a source of contamination. Last hood cleaning</p>

Inspected by Tregan Kaseo	R.S./SIT # 743136	Licensor Duke Co HD
Received by [Signature]	Title	Phone

4-20-15



State of Ohio
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Violation(s)/Comment(s)

(6.4 F) Observed mop bucket full of mop water with mop head inside bucket outside deli area door leading to unloading doc. Employees stated mop water was from last night. Discussed after use, mops shall be placed in a position that allows them to air-dry. Repeat.

(6.4 N) Observed an accumulation of items in breakroom area, unused Belshaw case in deli area not being used collecting dust. Items that are unnecessary to operation or maintenance of store shall be removed.

(901:3-4 DMC) Observed 11 jars of Similac Soy Isomil infant formula dated with use by date of 1 Dec 2015. Discussed out dated baby formula shall not be sold. Items removed

NOTE: New for microwave. Need SPEC SHEET! New equipment shall be commercial grade. Contact Health Dept. when purchasing new

Inspected by Megan Kaiser	R.S./SIT # 43136	Licenser Berke Co HD
Received by [Signature]	Title	Phone