

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Johns IGA</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>2069</b>	Date <b>2/21/17</b>
Address <b>1327 East Main St Versailles</b>	Category/Descriptive <b>C4S</b>		
License holder <b>Johns IGA</b>	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**

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<input 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

**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

**Food**

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input 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 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

**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 type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

**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

**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

**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 checked="" type="checkbox"/> 6.4 Maintenance and operation

**Administrative**

901-3-4 OAC
3701-21 OAC

*Note: New cold holding cases on retail floor.*

**Violation(s)/Comment(s)**

3.4G) Observed hams dated 1/18 and 1/19 and turkey dated 2/11 in the deli cold case. Discussed all TCS RTE foods shall be consumed / discarded by the 7<sup>th</sup> day to limit growth. Critical. PIC discarded products at time of inspection. Corrected.

4.5A) Observed a build up of bread crumbs around the bread cutter area. Non-food contact surfaces of equipment shall be kept free of accumulation of food residue and other debris. Critical.

Inspected by <b>Megan Keller</b>	R.S./SIT # <b>116-4029</b>	Licensors <b>DCHP</b>
Received by <b>Shirley Johns</b>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <b>Johns IGA</b>	Type of visit <b>Standard</b>	Date <b>2-21-17</b>
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**Violation(s)/Comment(s)**

(2.4c) No health policy available. Discussed food employees and conditional employees shall be informed in a verifiable manner of their responsibility to report to PIC information about their health as it relates to diseases that are transmissible through food.

(2.4c) No written procedures available for employees to follow in response to vomiting or diarrheal events that involve discharge onto surfaces inside establishment. Discussed facility shall have procedures available & include following: address specific actions employees must take to minimize spread of contamination & exposure of employees, consumers, food, & surfaces of vomitus or fecal matter.

(6.4D) Observed a build up of grease on hood vents. Discussed hood vents shall be maintained clean so not a source of contamination.

(6.1) ~~(6.1)~~ light shield in deli walk-in is missing. Discussed light bulbs shall be protected, shatter proof. Please repair.

(Note) Deli case -> Please monitor surface temperature of products. Products shall be 41°F or below.

Inspected by <b>Amy Schmittner</b>	R.S. S# # <b>143134</b>	Licensor <b>Large Co HD</b>	Phone
Received by <b>Shirley Johns</b>	Title		

# Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: <u>Johns 16A</u>	License No.: <u>2061</u>
Address: <u>1327 East Main St.</u>	Date: <u>2-21-17</u>
City/Zip Code: <u>Versailles 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>	<b>Thawing</b>
<input type="checkbox"/>	Under refrigeration- food at 41°F.
<input type="checkbox"/>	Thawing in water. <ul style="list-style-type: none"> <li>Sufficient water velocity.</li> <li>Thawed portion of RTE food not above 41°F.</li> <li>Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs.</li> <li>Water temperature 70°F or less.</li> </ul>
<input type="checkbox"/>	Part of continuous cooking process.
<input type="checkbox"/>	Thawed in microwave and immediately transferred to conventional cooking equipment.

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

<u>X</u>	<b>Cooling Time-Temp Control</b>
<u>S/PIC</u>	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
<input type="checkbox"/>	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

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

<u>N/A</u>	<b>Freezing Fish for Parasite Destruction (on premises)</b>
<input type="checkbox"/>	Approved source.
<input type="checkbox"/>	-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 hok. at -4°F or below for 24 hrs.
<input type="checkbox"/>	Records retained: <ul style="list-style-type: none"> <li>Species</li> <li>Freezing temperature &amp; time.</li> <li>For 90 calendar days.</li> </ul>

See continuation page for specific comments

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

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

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

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

Food Process Reviewed:

CHICKEN

Inspected by: <u>Megan Ketter</u>	Received by: <u>X Shirley Johns</u>
Licensor: <u>Darlene W FID</u>	Title/Phone:

