

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Main Street Market 316</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>2059</b>	Date <b>1.20.17</b>
Address <b>731 E. Elm St Union City</b>	Category/Descriptive <b>C3S</b>		
License holder <b>Marsh</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 checked="" type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <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
4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/> 4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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
<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
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)**

3.4(G) Observed an 8 day shelf life being used for cold meat in deli area. Discussed TCS RTE foods shall be date marked for 7 days and the day the item is cut into/prepared counts as day 1. Critical. PIC stated she will make sure everyone knows 7 days.

4.6(A) Produce PIC stated cutting boards are being cleaned with water. Food contact surfaces shall be sanitized. Education given & showed how to use test strips.

Inspected by <i>Amiya Schuster</i>	R.S./SIT # <b>164029</b>	Licensors <b>DCHD</b>
Received by <i>Karen Mills</i>	Title	Phone

115

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Main Street Market 316	Type of visit Standard	Date 1.20.17
--	---------------------------	-----------------

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

(6.4F) Observed produce  $\frac{3}{4}$  back of store mop buckets full of dirty water with mop heads in water. After each use mop water shall be drained  $\frac{3}{4}$  mop head shall be placed in a position that allows them to air-dry.

Inspected by <i>Laura Schuster</i>	R.S./SIT # 164029	Licensor DCHD
Received by <i>James Mills</i>	Title	Phone