

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Main Street Market 316	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2059	Date 6/22/16
Address 731 E. Elm, Union City		Category/Descriptive C3S	
License holder Marsh	Inspection time (min) 25	Travel time (min) 40	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing		<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation <input type="checkbox"/> 30 day <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

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
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

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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

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

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

6.A) Observed a couple missing floor tiles in the produce area. Please repair as soon as possible. The floor should be smooth and easily cleanable.

6.1C) Thank you for replacing the FRP board. However, the raw wood that the FRP board was replaced with needs to ~~be~~ be sealed. Please seal the raw wood as soon as possible.

All other violation have been corrected. Thank you!

Inspected by 	R.S. # 164029	Licensor DCHD	Title 	Phone
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State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Main Street Market 316	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2059	Date 6/7/14
Address 731 E. Elm Union City		Category/Descriptive C38	
License holder Marsh	Inspection time (min) 320	Travel time (min) 40min	Other
Type of visit (check) <input 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)

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Equipment, Utensils, and Linens

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Water, Plumbing, and Waste

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Physical Facilities

<input checked="" type="checkbox"/> 6.0	Materials for construction and repair
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Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.2Q) Observed several boxes of bananas being stored on the floor below the display case. Food storage should be at least 6 inches above the floor to prevent from contamination from the premise.

3.4F) Observed 3 containers of fried chicken in a hot hold case that were being held @ 90-124°F. PIC voluntarily threw the items away during inspection. Also PIC called and made an appointment to get the hot holding case worked on again. TCS food shall be maintained at a temperature of 135°F or above. Please monitor the unit daily.

Inspected by Alexa Schuette	R.S./SIT # 164029	Licensor Darke Co Health Dept
Received by [Signature]	Title	Phone



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Date: 6/7/14

Facility name

Main Street Market 316

Type of inspection

Standard

Violation(s)/Comment(s)

4.1N) Observed a build up of debris on the hood system vents above the fryer area. Please clean at a more frequent basis. PIC stated they currently are getting cleaned 2-3 times per year. Exhaust ventilation hood systems shall be designed to prevent grease drippings on to the food.

4.14) Observed the temperature measuring device not working in the hot hold case by deli and no thermometer in the hot hold case by the check-out area. Hot holding equipment used for TCS foods shall be equipped with at least 1 temperature measuring device.

4.5A) Observed a build up of debris in the deli / floor walk in cooler. Non-food contact surfaces of equipment shall be kept free of an accumulation of dirt & food residue.

4.5B) PIC in deli area stated the prep tables are only being cleaned once a day. Equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours.

Inspected by

Alicia Schureten

R.S./SIT #

164029

Licenser

Darke Co Health

Received by

Title

Phone



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

6/7/16

Facility name Main Street Market 316	Type of inspection Standard
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Violation(s)/Comment(s)

6.A) Observed several missing floor tiles by the fryers in the deli area and a couple in the produce area. Please repair as soon as possible. The floor should be smooth and easily cleanable.
6.1C) Observed FRP board pulled away from the wall in the meat room by the cooler door. In retail food establishments wall junctures shall be covered and closed. Please, repair as soon as possible.
6.1I) Observed a missing shield on the light in the meat/deli walk in cooler. Light bulbs shall be shielded in areas where there is exposed foods. Please repair as soon as possible.
6.4D) Observed the hood system in deli area is only being serviced 1 time a year. Discussed ventilation hood systems shall be cleaned to prevent hoods from dripping grease. Fire Code states hoods shall be cleaned at least twice a year. Please schedule another service cleaning.

Inspected by Laura Schumacher	R.S./SIT # 164029	Licenser Darke Co Health Dept
Received by [Signature]	Title	Phone



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Violation(s)/Comment(s)

901:3-40AC) Observed 3 Gerber Lil' Bits Pear Apple Berry Baby food with a best by date of June 3, 2016. Discussed baby food shall not be sold past "used by" or "best by" date for food safety. Baby food was discarded at the time of inspection.

4.4 A) Observed a build up of ice on the fans in the deli walk in. Equipment shall be kept in good repair. Please have the cooler serviced as soon as possible.

Notes:- Discussed the employee health policy, body fluid spill clean up kit and manager's training. Thank you for already having taken manager's training.
- Please start to wash, rinse, sanitizing in the produce dept.

Inspected by <i>Aurica Schunter</i>	R.S./SIT # 164029	Licenser Darke Co Health Dept
Received by <i>[Signature]</i>	Title	Phone