

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|--|--|---|-------------------------------|----------------------------------|
| Name of facility New Madison Supermarket | | Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number 2074 | Date 1-31-17 |
| Address 102 N. Main St. New Madison | | Category/Descriptive C35 | | |
| License holder Brian Anderson | | Inspection time (min) 105 | 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 type="checkbox"/> | 2.4 Supervision |

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 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 |

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 |

| | |
|--------------------------|--|
| <input type="checkbox"/> | 4.4 Maintenance and operation |
| <input 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 |

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 |

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 |

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 |

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 |

Administrative

| | |
|--------------------------|-------------|
| <input type="checkbox"/> | 901:3-4 OAC |
| <input type="checkbox"/> | 3701-21 OAC |

**Discussed new rule changes. Handouts given.*

Violation(s)/Comment(s)

(6.4A) Observed numerous floor tiles throughout facility to be broken. PIC was not sure when they will be replaced. Discussed flooring shall be maintained smooth and easily cleanable. Please repair.

(6.4A) Observed ceiling in back storage room in front of loading door to be coming down. Please repair so ceiling is maintained in good repair and for employee safety.

(6.4B) Observed cob webs in ceiling corners, meat department flooring with black build up, and items stored under storage shelves in gift service areas. Please clean facility as often as necessary to keep it clean. (Also went above hand sinks)

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| Inspected by Megann Kelleu | R.S./SIT # 1431316 | Licenser Parke Co #10 |
| Received by Dawn Wolkstein | Title Bookkeeper | Phone |