

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility New Madison Supermarket		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2074	Date 8-31-16
Address 102 N Main St. New Madison		Category/Descriptive C3S		
License holder Brian Anderson		Inspection time (min) 110	Travel time (min) 30	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <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
<input checked="" type="checkbox"/> 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

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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)

3.24) Observed a build up of ice from condensor in walk-in freezer. Discussed to break down ice at a more frequent basis to limit & protect from contamination. Please do not store food product under condensor until ice build up is repaired.

3.4F) Observed the cold holding deli/hot dog case holding at 45°F - 47°F. PIC stated unit is just coming out of defrost. PIC moved items out of unit into cooler walkin and will also call

Inspected by Laura Schuster	R.S./SIL# 164029	Licensors Darke Co Health Dept
Received by Book Keepers	Title Book Keepers	Phone

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Violation(s)/Comment(s)

3.4F cont.) Boyd ~~for~~^{to} service the unit. Please send work order/bill to Health Department when repair is complete. Cold holding units shall maintain 41F or below.

4.14) No temperature measuring devices were found in the hotdog/deli, dairy, fruit units. Cold holding units shall be equipped w/ at least 1 temperature measuring device. Devices shall be easily readable. Please obtain temperature measuring devices for the above units so more frequent monitoring can occur.

4.5A) Observed a build up of debris behind equipment in the meat room. Equipment food contact surfaces shall be kept free of accumulation of dirt & food residue.

6.4A) Observed several damaged ceiling tiles by frozen food & meat counter area. Ceiling tiles shall be maintained in good repair. Also I observed damaged floor tiles in the store ~~at~~^{on} the meat counter side. Please repair as soon as possible. * Repeat!

Inspected by <i>Lana Schuster</i>	R.S./SET # 164029	Licensor DCHD	Phone:
Received by <i>Deen Stouber</i>	Title <i>Beef Keeper</i>		



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Violation(s)/Comment(s)

NOTES:

- Food delivery at facility yesterday.
- Watermelon shall be stored 6" or above the floor.
- Discussed the employee health policy, body fluid spill clean up kit & manager's training. Documents given.

Inspected by <i>[Signature]</i>	R.S./SIT # 164029	Licensor DCHD	Phone
Received by <i>[Signature]</i>	Title [Signature]		