

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Pittsburg Country Market		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2078	Date 10/14/15
Address 201 N. Jefferson Pittsburg		Category/Descriptive C35		
License holder Robert Saunders		Inspection time (min)	Travel time (min)	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

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

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, specification 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
<input checked="" type="checkbox"/> 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
6.4	Maintenance and operation

Administrative

901:3-4 DAC
3701-21 OAC

* Water sample taken

Violation(s)/Comment(s)

(3.4E) Observed no date mark on sliced cooked ham and turkey breast. Discussed once the deli meat is sliced into, it shall be date marked for 7 days to limit growth. (initial). PIC stated they were open Monday.

(5.1) Observed a bucket in hand sink to catch water. PIC stated there is a plugged drain. Please repair

(4.5) Observed meat debris on utensils after cleaned. Discussed to clean utensils and equipment clean sight to touch to limit growth.

Inspected by Negem Kevise	R.S./SIT # 143136	Licenser Clarke Co + ID	<i>grower. critical</i>
Received by Robert Saunders	Title	Phone	