

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Eikenberrys Southtowne</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>2026</i>	Date <i>10-2-17</i>
Address <i>1120 Sweitzer St. Greenville</i>		Category/Descriptive <i>CS</i>	
License holder <i>Eikenberrys Super Value</i>	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 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)

### 3717-1 OAC Violation Checked

#### Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundrying
<input checked="" type="checkbox"/> 4.8	Protection of clean items

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input checked="" type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

#### Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" 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

#### 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 checked="" type="checkbox"/> 5.4	Refuse, recyclables, and returnables

#### 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

#### 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

#### Physical Facilities

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

#### Administrative

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

#### Violation(s)/Comment(s)

✓ (3.2c) Observed raw chicken stored above raw meat in self-service case. Discussed raw meat shall be stored according to internal cooking temperature to protect from contamination. With meat manager. He stated he will arrange the case.\*

✓ (3.2c) Observed raw eggs stored above meal mush & simply potatoes. Discussed raw products shall be stored below vegetable, to protect from contamination.\*

✓ (3.2D) Observed a bucket ~~white~~ (white) in bakery refrigerator & container of flour & baking mixture in deli area without the common name of product. Discussed working containers holding food that are removed from their original packages shall be identified with common name of food.

Inspected by <i>Megan Kewer</i>	R.S./SIT # <i>143136</i>	Licensor <i>DARKE CO/HO</i>
Received by <i>Maharin</i>	Title <i>President GM</i>	Phone

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

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Facility name <i>Eikenberry's Southtowne</i>	Type of inspection <i>Standard</i>
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**Violation(s)/Comment(s)**

✓ (3.46) Observed date marking of sliced meats in deli area dated for 8 days instead of 7. Discussed with head deli lady that deli meat held for more than 24 hours shall be clearly marked to indicate the day or day by which item shall be sold or discarded for a maximum of 7 days. The day item is cut, counts as day 1. Head deli lady she is training a new crew & she is trying. An example chart for date marking was given. Also discussed deli meat used in sandwich spread shall be date marked according to oldest meat used. \* to protect from contamination.

✓ (3.4H) Observed beef sandwich dated 9-29 (exp.) & 3 pineapple, walnut desserts with exp. date of 9-21 & 9-26. Discussed TCS, RTE foods shall be discarded after 7th day to protect from growth. \*

✓ (4.4A) Observed meat tenderizer in meat dept & mixing bowl in bakery area with duct tape on them. Discussed duct tape is not a mean of repair & equipment shall be properly repaired or replaced or discarded.

✓ (4.5A) Observed a large accumulation of debris buildup on bread slicer. Laura discussed unit may not be used until cleaned. Also observed a build up on storage racks in bakery area. Discussed equipment food contact surfaces shall be cleaned sight to touch & <sup>microwave in deli, & bakery pans</sup>

Inspected by <i>Megan Keller</i>	R.S./SJT # <i>143136</i>	Licenser <i>Darke Co FND</i>
Received by <i>M. Keller</i>	Title	Phone

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

(4.5A cont.) non food contact surfaces shall be kept free of accumulation of dust, dirt, food residue, & other debris. to protect from contamination.

✓ (4.8E) Observed meat employee washing equipment in 3 tank sink directly next to clean dishes on drainboard. The clean dishes got splashed by dirty water. Discussed to wash dishes on opposite of clean side drain board to protect from water contaminating clean dishes. Set up: dirty dishes on drain board, wash, rinse, sanitize, & air dry on clean drain board. Corrected & utensils re-washed. \*

✓ (4.8F) Observed a bag of clean towels stored on the floor. Clean linens shall be 6" off the floor to protect from contamination.

✓ (6.17) light shield above 3 tank sink in bakery area is missing. Discussed light shall be shielded as bulbs shatter.

□ (6.4A) Observed construction hole in meat area above (to left) roasting table & a hole by bakery warewashing area. Walls & ceilings shall be smooth, easily cleanable. Please repair.

(6.4B) Wall & floor by dough sheeter & cutter was dirty & area above meat 3 tank sink is developing mold. Physical facility shall be maintained clean! Please clean areas to protect / build up.

Inspected by <i>Megan Kellen</i>	R.S./SIT # <i>143136</i>	Licensor <i>Parke Co HD</i>
Received by <i>Mark D...</i>	Title	Phone

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

✓ (5.4N) Observed dumpster lid open. Discussed lids shall be shut to protect from entry of insects & rodents. Tons of bees around unit.

✓ (9.1A) Observed 409 & Pine Sol stored above food storage/prep in bakery area. Discussed chemicals shall be stored to protect from cross contamination &

✓ (6.4D) Condensor in deli area has an accumulation of build up. Discussed unit shall be cleaned so a build up of dust, debris are not present.

(Notes Discussed with employees:

- Once residential equipment (bakery refrigerator & meat locaters) are broken or in need repair, they shall be replaced with commercial

- Food labels shall include if made from 2 or more ingredients, a list of ingredients & SUB INGREDIENTS in descending order by predominance by weight.

- 2 cutting boards on prep table in produce room on last leg.

- Recommend extra cart or table for bakery warewashing area b/c employees pile dishes in all 3 bays so dish washer has to re-organize & re-clean sinks before they can wash, rinse, & sanitize dishes.

Inspected by <i>Megan Keller</i>	R.S./SIT # <i>147136</i>	Licensor <i>DARRO (020)</i>
Received by <i>Mark [unclear]</i>	Title	Phone

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Name of facility <b>Eikenberrys Southtowne</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>20226</b>	Date <b>10/16/17</b>
Address <b>1120 Sweitzer St. Greenville</b>	Category/Descriptive <b>C4S</b>		
License holder <b>Eikenberrys Super Valu</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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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**Administrative**

901:3-4 OAC
3701-21 OAC

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

6.4A) Observed construction hole in meat area above (to left) cooking table and a hole by bakery warewashing area. Walls and ceilings shall be smooth, easily cleanable. Please repair. PIC stated they were left from the remodel and will be repaired soon.

6.4B) Observed wall above warewashing area in meat department developing mold. PIC stated the mold will be cleaned off & surface will be painted.

4.5A) PIC stated all storage racks and bakery pans will be.

Inspected by <i>Anna Schuelerman</i>	R.S./SIT # <b>16-4029</b>	Licensors <b>DCHD</b>
Received by <i>Mark Dur</i>	Title	Phone

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Facility name Eikenberry's Southtowne	Type of inspection Follow-Up
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**Violation(s)/Comment(s)**

4.5A cont) power washed by an outside company. Discussed within the next 2 wks.  
equipment food contact surfaces shall be cleaned sight to touch  
and non food contact surfaces shall be kept free of accumulation  
of dust, dirt, food residue & other debris, to protect from  
contamination.

All other previous violations have been corrected!  
Thank you!

Inspected by Laura Whitman	R.S./SIT # 16-41029	Licensors DCHD
Received by Mark [Signature]	Title	Phone