

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Johns Foodliner		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2040	Date 12/22/17
Address 1375 E. Main St. Versailles		Category/Descriptive CBS		
License holder Johns Foodliner		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

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input checked="" type="checkbox"/>	2.4 Supervision

<input 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 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

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

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 checked="" 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 checked="" 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

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 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 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)

3.2V) Observed wings pre bagged in subway to go bags. Discussed to pre bag wings in a food grade bag so they are protected from cross contamination.

3.5C.) No names on donuts in the donut case. Discussed the common name shall be displayed in the self service donut case, so the public can look up all necessary labeling information. Repeat.

3.4G) Observed sliced ham dated 12/13 in pizza cooler. PIC voluntarily discarded products at time of inspection.

Inspected by Anna Schuterman	R.S./SIT # 16-4029	Licensors DCT+ID
Received by [Signature]	Title VICE PRES	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

12/22/17

Facility name Johns Foodliner	Type of inspection Standard
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Violation(s)/Comment(s)

3.4 G cont) Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth. Critical Corrected.

4.5A) Observed a build up of debris in the 2 door cooler below the microwaves, ~~and~~ in the pizza cooler, and the veggie slicer. Discussed all non food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt and food residue and food contact surfaces shall be cleaned sight to touch.

5.1S) PIC stated pan is below prep sink because the unit overflows and there is a rag wrapped around spray nozzle on 3 bay sink b/c it leaks. Discussed a plumbing system shall be maintained in good repair. please repair items.

2.4B) PIC stated gravy is reheated to 160°F. Discussed all TCS RTE foods shall be reheated to at least 165°F or above. Critical.

2.4C) Same ODH certification being used at this facility as next door store. Discussed at least 1 employee that has supervisory and management responsibility and authority to direct food prep

Inspected by Xana Schuitema	R.S./SIT # 16-4029	Licensor DCHD
Received by 	Title VICE PRES	Phone

and service shall obtain level 2 certification.