

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 8/19/17
Address 1375 E. Main St Versailles	Category/Descriptive C3S		
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 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 checked="" 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 checked="" 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 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 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Water, Plumbing, and Waste

<input checked="" type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input checked="" type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input checked="" 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 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

Violation(s)/Comment(s)

2.4C) No employee health policy at time of inspection. Discussed food employees and conditional employees are informed in a verifiable manner of their ~~responsibility~~ responsibility to report to the PIC information about their health. This relates to diseases that are transmissible through food. Please obtain employee signatures.

2.4C) No body fluid written procedures at time of inspection. Discussed a RFE shall have written procedures for employees to follow when responding to vomiting or

Inspected by Julia Schurteman	R.S./SIT # 16-4029	Licensor DCHD	
Received by Jeremy Johnson	Title _____ <td>Phone _____<td></td></td>	Phone _____ <td></td>	

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Facility name	Type of inspection
Johns Foodliner	Standard

Violation(s)/Comment(s)

- 2.4C) diarrheal events that involve discharge onto surfaces in the RFE. Repeat.
- 3.2Q) Observed 3 boxes of strips (on floor of walkin freezer). Discussed all food shall be stored 6" or above to protect from contamination.
- 3.5C) No names on donuts in the ~~donut~~ case. Discussed the common name shall be displayed in front on case w/ donut on all bulk food that is available for consumer self-dispensing.
- 4.5B) PIG stated knives are wiped during the day and wash, rinsed, sanitized at night. Discussed all food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. Critical.
- 4.4A) PIG stated pizza warmer has been broken since June 2017. Food employees are currently using an installed hot bag to hold pizza for customers. Discussed all equipment shall be in good repair. Please replace/repair.
- | | | |
|-------------------------------|-----------------------|-----------------|
| Inspected by
Anna Chiteman | R.S./SIT #
16-4029 | Licensor
DHD |
| Received by
Sonya Coffey | Title | Phone |

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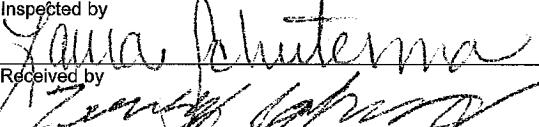
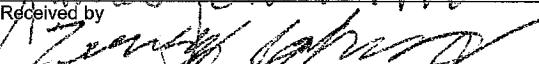
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Facility name	Type of inspection
Johns Foodliner	Standards

Violation(s)/Comment(s)

5.4N) Observed dumpster lids missing on one side of the dumpster. Discussed receptacles shall be kept covered with tight-fitting lids or doors.

Notes: keurig ETL Listed - Approved

Inspected by 	R.S./SIT # No. 4029	Licensor DCHD
Received by 	Title	Phone