

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Johns IGA	Check one <input checked="" type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2069	Date 11/21/17
Address 1327 E. Main St Versailles	Category/Descriptive C4S		
License holder Johns IGA	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 checked="" type="checkbox"/> 4.4 Maintenance and operation
<input 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 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 checked="" 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 checked="" type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

(901:3-4 OAC) Observed 7 containers of turkey & turkey broth with a best by date of October 2017, 5 pouches of apple & carrot with a best by date of Nov 18, 2017, & 3 containers of macaroni & cheese with vegetables with best by date of Nov 15, 2017. Discussed baby food shall not be sold past expiration date. The product was pulled & marked do not use to be discarded & scanned back to manufacturer.

(5.4F) Observed outside dumpster missing a lid. Receptacles & waste handling units for refuse, recyclables, or returnables ~~for use~~ used outside shall be designed & constructed to have tight fitting lids, doors, or covers. Please obtain new lid to prevent pests.

Inspected by Meadom Kewer	R.S./SIT # 143136	Licensors Darke Co HD
Received by 	Title VICE PRES	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Johns IGA	Type of visit Standard	Date 11-21-17
--------------------------------------	----------------------------------	-------------------------

Violation(s)/Comment(s)

(3.5 C) Observed brussel sprouts & watermelon with a name of produce department on the label. The label shall contain the common name of the food product & not the department name. Please change label name to properly identify products.

(3.2 D) Observed the following display units with product less than 1 inch off the floor: garden of eatin', chex mix, & uncle ray chips. Discussed food shall be stored 6" off the floor to protect from contamination.

(3.2 C) Observed pork loin stored above kraut & chicken above beef in self service cases. Please store ready to eat food above raw meat & store raw meats according to internal cooking temperature to protect from cross contamination. Critical.

(6.1 K) Observed fly strips over warewashing sink & a bakery cart parked under fly strip in deli department. Discussed insect devices shall be installed so that they are not over food preparation to protect from contamination.

(Note:) All new ~~old~~ self-service cases look good & are maintaining temperature.

- Ohio Dept. of Agriculture's Food Safety division phone number is 614-728-6250 & email is foodsafety@agri.ohio.gov.
- Health Department will email boil advisory guidance document from Ohio Department of Health.
- Delivery @ both loading doors @ time of visit.

Inspected by Megan Kellew	R.S./SIT # 143134	Licensor Darke Co HID
Received by [Signature]	Title VIC PRES.	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

11/21/17

Facility name Johns IGA	Type of inspection Standard
----------------------------	--------------------------------


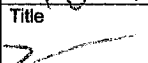
Violation(s)/Comment(s)

3.4(A) Observed smoked turkey dated 11/19 and corned beef dated 11/14. PIC voluntarily discarded product at time of inspection. Discussed all TCS RTE foods shall be discarded if it is appropriately marked w/ a date that exceeds the temperature and time combination to limit growth. Critical. Corrected at inspection. Critical.

4.4A) Observed both mixing bowls in the deli to be rusting on the bottom and teeth missing on the meat tenderizer in the meat room. Discussed all equipment shall be maintained in good repair. Please replace.

4.4S) Observed cole slaw, beets, 7 layer salad dressing and ham salad stored in single use articles in deli walk-in. Discussed single-service articles may not be reused.

5.1S) Observed water dripping onto the baker's table in the deli area. Discussed plumbing shall be maintained in good repair.

Inspected by Laurie Schrieterman	R.S./SIT # 16-41029	Licensors DCHD
Received by 	Title 	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

11/21/17

Facility name John's IGA	Type of Inspection Standard
-----------------------------	--------------------------------

Violation(s)/Comment(s)

3.2K) Observed deli disposable containers in chicken breeding. Discussed in-use utensils-between use storage in food that is not TCS foods with their handle above the top of the food within containers or equipment that can be closed.

2.4C) PIC stated they pull hot foods and let them sit on counter for an hour before placing them into walk-in. Discussed items are to be routinely monitored during cooling to ensure products reach 70°F within 2 hours and 41°F in additional 4 hours. Please monitor all cooling procedures. Critical.

6.2K) Observed deli 3 ment department personal coats, sweaters placed above sausage stuffer and dry storage rack. Discussed lockers or other suitable facilities shall be provided for the orderly storage of employee's clothing and other possessions.

Inspected by Anna Schmitterman	R.S./SIT # 164029	Licenser DCHD
Received by [Signature]	Title	Phone

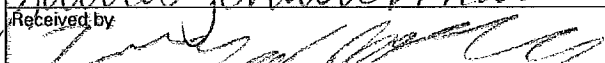
State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility John's IGA	Type of visit Process Review	Date 11/21/17
--------------------------------	---------------------------------	------------------

Violation(s)/Comment(s)

-Employee in deli area stated mac and cheese is pulled from steam table and sat on counter to cool for an hour then placed into walk-in before they leave for the day. Discussed to verify food ~~should~~ be cooled to 70°F w/in 2 hours and 41°F within additional 4 hours.

Inspected by Laura Schuitema	R.S./SIT # 16-4029	Licensors DCHD
Received by 	Title	Phone