

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Kroger #833		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2136	Date 12/13/17
Address 200 Lease Ave Greenville			Category/Descriptive C38	
License holder Kroger Unlimited		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

<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 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

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 type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input checked="" 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 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 type="checkbox"/>	5.4 Refuse, recyclables, and returnables

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

Poisonous or Toxic Materials

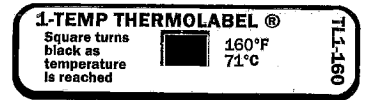
<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

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



Violation(s)/Comment(s)

2.4A) No Ohio certification available at time of inspection. Several employees have taken the level 2 course. Discussed at least one person that has Supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain level 2 certification in food protection. Please contact ODH @ beh@odh.ohio.gov to acquire the certifications.

3.2C) Observed raw chicken above beef on the cart in the meat room. PIC rearranged the storage order at time of inspection

Inspected by <i>Yaena Schusterman</i>	R.S./SIT # 10-40291	Licensor DHD
Received by <i>[Signature]</i>	Title	Phone

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Violation(s)/Comment(s)

3.2 C cont) so the chicken was below beef. Discussed raw products shall be stored according to their internal cooking temperatures. Critical. Corrected.

3.2 Q) Observed blue chips, pop chips, avocado oil canyon cut chip and Christmas crunch cereal displays touching the floor. Discussed all food storage shall be at least 6 inches above the floor.

3.4 H) Observed blue grass maple ham with a discard date of 12/10/17 and rondeli ranch with an expiration date of Oct. 11/2017 in the deli department. Discussed all ready-to-eat, time/temperature controlled for safety food shall be discarded if it is in a container that is appropriately marked w/ a date that exceeds the time and temperature combination. PIC voluntarily discarded product at time of inspection. Critical. Corrected.

4.1(A) PIC in meat department stated she is cleaning counters with a multi surface cleaner. Discussed all food contact surfaces and utensils shall be sanitized every 4 hours.

Inspected by James Schmittama	R.S./SIT # 16-4029	Licenser DCHD
Received by 	Title	Phone

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Violation(s)/Comment(s)

(6.1) PIC in deli department stated the oven is leaking hot water/grease mixture on the floor. Currently a work order has been placed for the oven. During inspection it appeared that the floor beneath the oven is bubbly and the paint is peeling. Discussed once the oven is repaired to repair the floor so it is maintained smooth and easily cleanable.

(6.1M) observed the rear sliding door weather strip to be pulled up from the floor. Discussed outer openings shall be protected against entry of insects and rodents by having tight fitting doors.

901:3-4-15) observed 1 container of Enfagrow Milk Drink Formula with a "use by" date of Nov 1, 2017. PIC voluntarily discarded the product at time of inspection. Discussed baby formula shall not be sold past the "use by" date.

(6.4B) observed a build up of debris and food products beneath the retail shelving. Discussed the physical facilities shall be cleaned as often as necessary to keep them clean. repeat.

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