

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 2-8-18
Address 200 Lease Ave. Greenville		Category/Descriptive C3S	
License holder Kroger Limited Partnership	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 checked="" type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input checked="" 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 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 type="checkbox"/> 6.4 Maintenance and operation

Poisonous or Toxic Materials

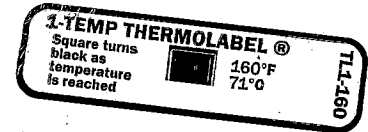
<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

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)

2.1A) Facility only list the 6 national illnesses on the employee health policy. Discussed the food and conditional employees shall be informed with the 13 Ohio illnesses. Example document given.

3.10) Observed shellstock tags for Jan & Feb 2018, but no Dec 2017 tags were located at the facility. Discussed the tag shall be attached until the container is empty or retagged and thereafter kept on file for ninety days. Critical.

Inspected by Julia Schuterna	R.S./SIT # 164029	Licensor DCHD
Received by [Signature]	Title ASM	Phone

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Continuation Report

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Name of Facility Krogers #833	Type of visit Standard	Date 2.8.18
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Violation(s)/Comment(s)

3.4G) Observed no date marking on the watermelon and cantelope in produce area and ham and brown sugar ham in the deli department. Discussed all TCS RTE foods held at the facility for more than 24 hours shall be clearly marked for 7 days and discarded by the 7th day to limit growth. PIC dated fruit & threw deli meat away at time of inspection. Critical. Corrected.

3.4H) Observed pickle & pimento loaf dated 2/7/18, turkey breast dated 2/7/18, pepper loaf dated 2/3/18. Discussed TCS RTE foods shall be discarded by the 7th day to limit growth. PIC voluntarily discarded items at time of inspection. Critical. Corrected.

3.2C) Observed raw eggs store above corn meal mush. Discussed all ready to eat foods shall be stored above raw foods to protect from contamination. Critical.

Inspected by <i>Alicia Schutema</i>	RS/SIF # 1104029	Licenser DCHD
Received by <i>[Signature]</i>	Title ASM	Phone

State of Ohio
Continuation Report

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Name of Facility Krogers #833	Type of visit Standard	Date 2-8-19
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Violation(s)/Comment(s)

6.1A) Observed the floor in deli area below stove to be chipped and peeling. PIC Stated maintenance has fixed the leaking stove but the unit still leaks and the facility is having an outside agency to come in and repair the unit. Discussed once the unit is repaired to ensure the floor is smooth and easily cleanable.

Notes: 2 3door Traulsen coolers at the facility for click list. Units are NSF approved.

Inspected by Alicia Schuterman	R.S./SIT # 164029	Licenser DCHD
Received by [Signature]	Title ASM	Phone