

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Sutton's Foods #2		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 220	Date 1.2.18
Address 731 E. Elm St Union City		Category/Descriptive C35		
License holder Sutton's Inc		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 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	Laundrying
<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 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 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 checked="" 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)

3.24) Observed a build up of debris on the fans in the meat room. Discussed to clean at a more frequent basis so food is protected from contamination.

3.4G) Observed deli meat ^{and lettuce} in meat cooler with no date, ~~meat~~ turkey with a discard date of 12/30/17 in the meat cooler and a cut melon in the produce cooler w/o a date. Discussed all TCS RTE foods shall be dated marked for 7 days and consumed by the 7th day to limit growth. PIC discarded Hems at time of inspection.
Corrected critical

Inspected by Yanira Schinterman	R.S./SIT # 164029	Licensors DCHD
Received by [Signature]	Title MANAGER	Phone

State of Ohio
Continuation Report

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1-2-18

Facility name Sutton's Foods #2	Type of inspection Standard
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Violation(s)/Comment(s)

4.4A) Observed several teeth and pieces of metal missing on the combs of the meat tenderizer. PIC stated they removed some of the teeth b/c they were hitting the side of the combs & the unit wouldn't run. Discussed all equipment shall be maintained in good repair. Please replace.

Notes: 8 day shelf life being used in deli, however deli manager stated items are pulled in the morning and discarded before line store opens.

4.2I) Observed Purell sanitizer being used in the produce area. Discussed a test kit shall be provided so you can accurately measure the concentration in ppm.

Inspected by Laura Schürterman	R.S./SIT # No. 4029	Licensors DCHP
Received by [Signature]	Title MANAGER	Phone