

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Suttons Super Valu		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2097	Date 1-30-18
Address 605 N. Main St. Arcanum		Category/Descriptive C35		
License holder Suttons Super Valu	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

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 checked="" 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

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

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

Violation(s)/Comment(s)

2.4A) No ODH certification available at time of inspection. Discussed at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection.

3.2C) Observed tenderloins stored above lettuce & cheese and raw eggs above cream cheese in deli walk-in cooler. PIC moved products below the ready to eat foods. Discussed all ready to eat foods shall be stored above raw products. Critical. Corrected.

Inspected by Laura Schuterman	R.S./SIT # 164029	Licensors DCHD
Received by Mark Smith	Title PREP	Phone

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Violation(s)/Comment(s)

3.4G) Observed no date on black forest ham, bo logna, turkey off the bone, roast beef, dried beef. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7th day to limit bacteria growth. PIC discarded products at time of inspection. Critical. Corrected at time of inspection.

3.4H) Observed ham with a discard date of 1/30, smoked honey ham 1/30, hickory smoked peppered turkey breast 1/21/18, turkey 1/28, oven roasted turkey breast 1/21, low sodium oven roasted turkey 1/28, Greek Feta Corn beef 1/29, oven roasted 1/30 in deli cooler. Discussed all lunch meat and TCS RTE foods shall be date marked for 7 days and discarded by the 7th day. PIC voluntarily discarded products at time of inspection. Discussed ~~the~~ the day item is opened counts as Day 1. Example document for date marking given. Critical. Corrected.

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

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Violation(s)/Comment(s)

3.5C Observed no label for cheese cubes no ingredient info on Valentines candies, red hots and heart shaped gum drops. Discussed food packaged in a food service or retail food establishment shall include the following information on its label: name of product, list of ingredients, sub-ingredients in descending order by predominance by weight, an accurate declaration of quantity of contents, name, address and business of packer. Also, no names/labels on bulk candies and bulk donut self service cases. Please, make sure labels include all necessary information

4.2I) Observed no test strips available, in produce area. Discussed a test kit that accurately measures the concentration in ppm of sanitizing solution shall be provided.

4.4A) Observed the lid on tenderizer in meat department to be broken and several cooler door seals and deli door seals pulled away from the doors at the facility. Discussed all equipment shall be maintained in good repair. Please repair.

Inspected by <i>Anna Schatman</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>Anna Schatman</i>	Title PATS	Phone

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Violation(s)/Comment(s)

4.9A) Observed a build up of debris on the shelving in the reiter milk cooler and on the potato slicer in the deli department. Discussed all food contact surfaces shall be clean sight to touch and non food-contact surfaces of equipment shall be kept free of accumulation of dust, dirt and food residue. Critical.

5.10) Observed the hand sink in deli department to be broken. PIC said it is currently being repaired. Discussed a plumbing system shall be maintained in good repair.

5.10) Observed hand sink in produce department to be covered w/ cutting board & a piece of equipment. Discussed a handwashing sink may not be used for purposes other than handwashing. Critical.

Inspected by <i>Laura Schuttenma</i>	R.S./SIT # 164029	Licenser DCHO
Received by <i>[Signature]</i>	Title	Phone

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Violation(s)/Comment(s)

901:3-4 OAC) Observed (1) Gerber Mangos with a used by date of Dec 21, 2017, (3) Gerber Apple Banana with a used by date of Dec 24 2017, (5) Gerber Apple, Blue berry with a used by date of 1.15.18 and (3) Plum Organic Tots with a used by date of Jan 28 2018. Discussed baby food shall not be sold after the use by date and discarded.

Inspected by Laura Schiterna	R.S./SIT # 164029	Licenser DCHO
Received by [Signature]	Title	Phone