

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Eikenberrys Southtowne	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2026	Date 3.19.18
Address 1120 S Weitzer St Greenville	Category/Descriptive C 4S		
License holder Eikenberrys IGA	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 specify
Follow-up date (if required)		Sample date/result (if required)	

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
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
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Violation(s)/Comment(s)

2.4(C) Food employees have not signed the employee health policy yet. Discussed that food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC, information about their health as it relates to diseases that are transmissible through food.

3.4(H) Observed tomato basil salad with a best by date of 3/18, pineapple dessert with a best by date of Feb 22, 2018 and Oven turkey with a discard date of 3/16 in deli area.

Inspected by <i>[Signature]</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Eikenberrys Southtowne	Type of visit Standard	Date 3/19/18
--	---------------------------	-----------------

Violation(s)/Comment(s)

3.4 H cont) Discussed RTE TCS foods shall be discarded if it is in a container that is appropriately marked with a date or day that exceeds the temperature & time combination to limit bacteria growth. Critical. Corrected @ inspection.

Notes: - New oven for bakery will be installed within a week or 2.

- Working with Broscious Plumbing to install produce hand sink.

- Working with hobart to adjust label machine for bakery items labels so city & state are not cut off the label.

Inspected by Audra Schuterman	R.S./SIT # 16-4029	Licenser DCHD
Received by [Signature]	Title	Phone