

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Johns Foodliner</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>2069</b>	Date <b>4/11/18</b>
Address <b>1327 E. Main St. Versailles</b>		Category/Descriptive <b>CLS</b>	
License holder <b>Johns Foodliner</b>	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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
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
<input checked="" type="checkbox"/> 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

#### 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

#### 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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### Administrative

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

### Violation(s)/Comment(s)

901:3-4 OAC: Observed 13- gerber mango apple twist with a best by date of Feb 16, 2018, 1 gerber pears and cinnamon with a used by date of March 9, 2018, 6 gerber apple berry with mixed cereal with a used by date of March 1, 2018, 6 gerber turkey & turkey gravy used by Feb 3, 2018, 6 gerber apple, peach squash dated March 5, 2018, 5 gerber turkey and rice baby food with a used by date of March 1, 2018, 8 gerber vegetable & beef baby food with a used by date of March 4, 2018, 7 Plum organic apple, plum & berry & barley with a used by date of

Inspected by <i>Laura Schuster</i>	R.S./SIT # <b>164029</b>	Licensor <b>DCHD</b>	Date
Received by <i>Shirley Johns</i>	Title	Phone	

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Johns Foodliner</i>	Type of inspection <i>Standard 4/11/18</i>
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**Violation(s)/Comment(s)**

901.3-4 OAC cont'd Dec. 8, 2017, 3 tippy toes apple mango with a used by date of 1/8/18, 7 tippy toes apple pear banana with a best by date of 1/12/18, 7 tippy toes apple banana baby food with a used by date of 1/11/18, 2 gerber chicken noodle with a used by of April 2, 2018, 1 gerber vanilla custard with a used by date of April 7, 2018, 6 gerber banana carrot mango with a used by date of April 9, 2018, 1 Beech Nut apple <sup>3</sup> chicken with a used by date of April 2018. Also observed 1 enfamil infant formula with a used by date of March 1 2018 and 1 gerber good start formula with a used by date of Nov 30, 2017. Discussed baby food <sup>3</sup> formula shall not be sold past the expiration date. The products were pulled at time of inspection & PIC discarded.

3.5C) Observed shelled peanuts packaged by produce department with no labeling. PIC pulled products at time of inspection. Discussed food packaged at an RFE shall be labeled with the following information: common name of the food, if made

Inspected by <i>Laura Schuster</i>	R.S./SIT # <i>16402</i>	Licenser <i>DCHD</i>
Received by <i>Shirley Johns</i>	Title	Phone

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**Violation(s)/Comment(s)**

3.5C (cont) from 2 or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, quantity of contents, the name and place of business of the manufacturer, packer, or distributor, and major food allergens.

(44A) Observed both mixing bowls in deli department to be rusting on the bottom of the bowl & teeth missing from one of the tenders. Discussed equipment shall be maintained in good repair. Please replace. Repeat.

(5.4F) Observed the outside dumpster missing a lid. Receptacles & waste handling units shall be designed & constructed to have tight fitting doors, lids, or covers. Please Repair. Repeat.

(6.4B) Observed ~~can~~ paper, boxes debris (tape), freeze pops, & other returnables on the floor in walk-in freezer. Discussed the unit shall be cleaned as often as necessary to keep it clean.

(3.2C) Observed raw eggs stored above ready to eat foods in deli cooler. Discussed raw eggs shall be stored below ready to eat foods to protect from contamination. critical. corrected.  
\*Date marking in deli looks much better.

(2.4) No OPH level 2 training certificate available. Discussed at least 1 certificate needed. PIC stated Dustin is taking exam Friday.

Inspected by <b>Karla Schuten</b>	R.S./SIT # <b>16-4029</b>	Licenser <b>DCHD</b>
Received by <b>Shirley Jones</b>	Title	Phone