

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility New Madison Supermarket	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2074	Date 5-10-18
Address 102 N. Main St., New Madison	Category/Descriptive C3S		
License holder Brian Anderson	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 <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 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 checked="" 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 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 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 checked="" 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 checked="" 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)

2.4(B) No employee health policy at time of inspection. Discussed all 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. Repeat.

3.2A) PIC touched Bologna slices when he was cutting meat at the meat slicer with his bare hands. PIC voluntarily discarded touched deli meat

Inspected by <i>Sandra Schmitz</i>	R.S./SIT # 16-40291	Licensors DCHD
Received by <i>Steven Doulere</i>	Title 1st OAC Keeper	Phone

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Violation(s)/Comment(s)

3.2A cont) at time of inspection. Discussed food employees may not contact exposed, RTE food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs single-use gloves, or dispensing equipment. Critical. Corrected.

3.24) Observed a build-up of ice debris on the products in walk-in freezer. Discussed to properly repair unit so food will be protected from contamination.

3.4G) Several deli meats were not date marked at the time of inspection. PIC voluntarily dated products at the time of inspection. Discussed all TCS RTE foods shall be clearly dated marked for 7 days and discarded by the 7th day. Critical. Corrected.

3.4H) Observed souse deli meat with a discard date of 5/16 in deli cooler, cut canteloupe with a discard date of 5/9/18 and kidney bean salad with

Inspected by Kawia Schuster	R.S./SIT # 16-4029	Licenser DCHD
Received by Mara Soutter	Title Stock/keeper	Phone

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3.411 cont) a used by date of May 8, 2018. PIC voluntarily pulled products at the time of inspection. Discussed RTE TCS foods shall be discarded by the 7th day or by the used by date of the commercially made salads to limit growth. Critical. Corrected.

3.5C) observed mac salad, dirt pudding, tap pudding, chicken salad, and potato salad being packaged at the facility and all labels were missing the place of business of the manufacturer, packer or distributor. Discussed to Add city & State on each label.

4A) Observed rusty shelving in the veggie/fruit self service case, dairy and the grab-n-go self service case. Discussed shelving shall be corrosion-resistant, finished to have a smooth, easily cleanable surface. Please repair. Repeat.

4.4A) Observed ~~the~~ ^{pieces of} metal flaking off inside of

Inspected by <i>Diana Schmitz</i>	R.S./SIT # 16-4029	Licenser DCHD
Received by <i>Diana Schmitz</i>	Title Bookkeeper	Phone

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4.4A cont) the ban saw. Discussed equipment shall be maintained in good repair.

4.5A) Observed a build up of debris on the meat room walk-in cooler door & door freezer door track by milk cooler. Discussed non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt and other debris.

6.1A) Observed a hole in the wall behind the ban saw and the wall pulled away from the joists in the meat room. Discussed floors, walls and ceilings shall be smooth and easily cleanable.

6.1M) Observed daylight coming from walk-in cooler exterior door. Discussed RFE's shall be protected against the entry of insects & rodents by having solid, tight fitting doors. Please repair.

6.4A) Observed multiple floor tiles missing throughout

Inspected by Laura Schuster	R.S./SIT # 1104029	Licenser DCHD
Received by Arlene Dutton	Title Cook/Prepper	Phone

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6.4A cont) the facility and several behind deli counter. Discussed the physical facility shall be maintained in good repair. Repeat.

Notes: PIC stated they are adding pop crates into the overstock boxes below the selves so the products are above the floor by 6 inches.
PIC stated meat room cutting boards have been flipped over and only use the one side due to the amount of scoring on the other side.

Inspected by Laura Schutte	R.S./SIT # 11/41029	Licenser DCH10
Received by Aron Dauter	Title Bookkeeper	Phone