State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

	÷ ;										
Na	me of facility	7	Check o		License Number	Date					
	***	Idans Foodliner Inc.	□ FS) DKRFE	2040	1-18-19					
Ad	Idress		City/Zin Code								
		1375 & Main St		1/200 / U5300							
Lic	ense holder			on Time	Travel Time	Category/Descriptive					
	;	Jans Foodliner, Inc.		50	50	C35					
		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Revie	ew A Follow up	Follow up date (if required)	Water sample date/result (if required)					
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
М	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable										
		Compliance Status			Compliance Stat						
		Supervision		Time/	Temperature Controlled for Safe						
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	Пи поит	Proper date marking and d						
2	□IN □OUT □ N/A	Certified Food Protection Manager	2	4 □ IN □ OUT	Time as a public health cont	rol: procedures & records					
		Employee Health		□N/A □ N/O	Consumer Advisor	•					
3	□ÎN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		_ OUT							
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	2:	DN/A	Consumer advisory provided for raw or undercooked						
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal eve	nts	T = =	Highly Susceptible Pop	ulations					
6		Proper eating, tasting, drinking, or tobacco use	20	│	Pasteurized foods used; pr	ohibited foods not offered					
7		No discharge from eyes, nose, and mouth			Chemical						
	Р	reventing Contamination by Hands		□ IN □ OUT							
8	□IN □ OUT □ N/C	Hands clean and properly washed	2	⁷ □N/A	Food additives: approved a	ind properly used					
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro	ved 2	8 IN I OUT	Toxic substances properly ic	entified, stored, used					
		alternate method properly followed			Conformance with Approved	Procedures					
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		DIN DOUT							
11	□IN □OUT	Approved Source Food obtained from approved source		LJIN/A	specialized processes, and HACCP plan						
			3·	DIN DOUT	Special Requirements: Fresh Juice Production						
12	□N/A □ N/O	Food received at proper temperature	3	OUT							
13	DIN DOUT	Food in good condition, safe, and unadulterated	L	LIN/A LI N/O							
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3:	O IN O OUT	Special Requirements: Cust	om Processing					
	Bu Bou	Protection from Contamination	3:	IN OUT	Special Requirements: Bulk	Water Machine Criteria					
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		DIN DOUT	Special Requirements: Acidi	fied White Rice Preparation					
16	□IN DOCUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	N/A N/O	Criteria Criteria	Toparation					
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	DIN DOUT	Critical Control Point Inspect	ion					
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□ IN □ OUT	Process Review						
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures									
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□N/A	Variance						
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	F	Risk factors are	e food preparation practices	and employee behaviors					
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fe	oodborne illnes							
22	□ IN □ OUT □N/A	Proper cold holding temperatures	1 1	Public health interventions are control measures to prevent foodbord illness or injury.							

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Type of Inspection

Date

				ohns	bood	inel	, Inc					Follow	UP	(18-1	9
							0000	DETAIL	DD4	OTIOE O						
		Cood Dotail	l Drootie		necontativa a			RETAIL	100 200			-!!-				
М	ark d									n of pathogens, ompliance OUT =i			-			ahle
			CONTROL CONTROL OF		d and Water	,,,,,,						ensils, Equipme			Сарриос	иріо
38		N □ OUT □N/A	□ N/O	Pasteur	ized eggs used	where re	quired		54	□ IN □ OUT		Food and nonfo designed, const			able, pro	perly
39		N 🗆 OUT	Foo	, , , , , , , , , , , , , , , , , , ,	and ice from app erature Control		urce		55		⊒N/A	Warewashing fa	acilities: insta	lled, maintaine	d, used;	test
40		N □ OUT □N/A	□ N/O		cooling methods	used; ac	dequate eq	quipment	56	□ IN □ OUT		Nonfood-contac	ct surfaces cl	ean		
				······································	perature control					I	Γ	Physical F				
41	1 □ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding				57		IN/A	Hot and cold water available; adequate pressure								
42		N 🗖 OUT 🗖 N/A	□ N/O	Approve	ed thawing meth	ods used	l		58]N/A	Plumbing installed; proper backflow devices				
43		N 🗌 OUT 🔲N/A		Thermo	meters provided	and accu	urate		59		IN/A	Sewage and wa	ste water pro	perly disposed		
	i i			Food Id	entification				60		JN/A	Toilet facilities: p	properly const	ructed, supplied	d, cleane	ed
44		N 🗆 OUT		Food pr	operly labeled; o	original co	ontainer		61	□ IN □ OUT □	IN/A	Garbage/refuse	properly dispo	sed; facilities n	naintaine	d
			Prevent		ood Contamina	Control of the Contro			62	□ IN □ OUT		Physical facilities	s installed, ma	aintained, and	clean	
45		N 🗆 OUT			rodents, and ani s protected	mals not p	oresent/out	ter	63	□ IN □ OUT		Adequate ventila	ation and light	ing; designated	areas u	sed
46	ļ	N 🗆 OUT			ination prevented & display	d during fo	od prepara	ation,	64]N/A	Existing Equipme	ent and Facilitie	es	·	
47		N □ OUT □N/A I			al cleanliness	uood and	ataus d									
48		N 🔲 OUT 🔲 N/A I			cloths; properly g		stored			l i	T	Adminis	trative	100 m 200 m		
,,,	<u> </u>			71.	e of Utensils	Stubios			65]N/A	901:3-4 OAC				
50		N 🗆 OUT 🗆 N/A	□ N/O	In-use u	ıtensils: properly	stored			66		IN/A	3701-21 OAC				
51	Utensils, equipment and linens: properly stored, dried,				ed, dried,			L								
52		A/N D TUO D N		handled Single-u	se/single-service	articles:	properly sto	ored, used								
53		N □ OUT □N/A I	□ N/O	Slash-re	sistant and cloth	glove use	9			1	6 ₇					
			S. D.	Mark ">						ctive Action		R=repeat viola	tion	Guine de la company		
7	n No.		Priorit	ty Level	Comment	:			, ,	, , ,					cos	R
	5	4.5A		<u> </u>		erved		-aminat		disty	pop	o dispens	-	nen	/Å	D D
	-						mured			11- service	•	og mach		1 <u>/ </u>		
ļ					Stat		nozzle		of	removed	an			Sanitized		
					with	7. /		t mach		INITIA! IA		ned and	(7-17)	Discusse		
					- L	11	time o			up inspect						
****					Dref	- /	cleans			rted at	tin		e in sper	1		
		45B	(Dis	cheses		anima	fre	quency of	F 4	loud - con	·	rfaces	X	
					Shall	be .	even	145 1	•	DF GS	nF	ten ac	DECRISAT			
					ppeli	erf	contan	nin ation	_	PIC sta	teal		- contai	1.		
					susta	ces		ed +		nitized .	a	minimum	of 3	3 times		
					per	shir	7 (& hours	r).	Critica		correcte	d fo	Vim		
					initi	al in	specti	en.		-				<u>/</u>		
					Alad		Üa						/-			
Dar		- Charac	<u> </u>)wat					- September	35	Company of the Compan	· · ·			
rer	son ir	n Charge	negra	n n	vidhul note	Rg-						Date:	-18-1	9		
San	itaria	n	or Canada and American	- <	-2	7				Licensor:	1	CAD				
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2																

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

Name of Facility

State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	ime of facility	TITILAT	Check one □ FSO ঐ(RFE				License Number	Date		
	<i>J</i>	ohns Foodliner, Inc.	□F	SO	□(RFE		2040	1-17-19		
Ac	Idress	5 E. Main St.	City/2	City/Zip Code Versailles / 45-380						
	131	> E. Main St.			Versa	aill	es / 43 -8	ξΟ		
Lie	cense holder	5 AL. T	l '		n Time	Trav	vel Time	Category/Descriptive		
	· ·	Johns Foodlines, Inc.	1	0	0			C3S		
	pe of Inspection (che			-	.*		Follow up date (if required			
	Standard □ Critical Ecodborne □ 30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Re	evie	w □ Follow up	р		(if required)		
-	2 - Constitution - Co									
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	EAL	TH INTERVENTIONS	3		
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	=in	compliance O	UT=r	not in compliance N/O=no	t observed N/A=not applicable		
		Compliance Status					Compliance Sta	tus		
		Supervision		-75			perature Controlled for Sat	fety Food (TCS food)		
1	MN DOUT D N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23	DIÁN 🗆 OU		Proper date marking and	disposition		
2	MN OUT N/A	Certified Food Protection Manager								
		Employee Health		24	DAVA D N/C	o	Time as a public health cor	ntrol: procedures & records		
3	ŻMN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	;				Consumer Adviso	pry		
4	DIN DOUT D N/A	Proper use of restriction and exclusion		25	IIN □OU I⊒AN/A	T	Consumer advisory provided for raw or undercooked food			
5	DMN □OUT □ N/A	Procedures for responding to vomiting and diarrheal events					Highly Susceptible Pop	oulations		
	⊠¶N □ OUT □ N/O	Good Hygienic Practices		26	DIN DOU	T	Pasteurized foods used; p	prohibited foods not offered		
7	ZIN OUT NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth					Chemical			
	Control of the contro	reventing Contamination by Hands				т				
8	ржб □ оит □ и/о	Hands clean and properly washed		27	DW(A		Food additives: approved	and properly used		
	Pán C OUT			28	Dav □ on	Т	Toxic substances properly i	doublified stored word		
9	☑¶N ☐ OUT No bare hand contact with ready-to-eat foods or apalternate method properly followed		/ed	20	□N/A		Toxic substances properly i	dentined, stored, used		
40	FIN FOUT FINA	Adamsta handurahin fallikin nasihin 0				T	nformance with Approved			
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU DINI/A	!	Compliance with Reduced specialized processes, and	Oxygen Packaging, other discount of the Control of		
11	©4N □ OUT	Food obtained from approved source		30	□IN □ OU		Special Requirements: Fres			
12	□IN □OUT □NA ƊKNO	Food received at proper temperature			⊠N/A □ N/C		Opecial Requirements. Tres	si vuice Frouuction		
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	N/A □ N/C	T	Special Requirements: Hea	t Treatment Dispensing Freezers		
14	□ IN □ OUT	Required records available: shellstock tags, parasite		32	□IN □ OU	т	Special Requirements: Cus	tom Processing		
	@\ //*© A\ / /(©	destruction Protection from Contamination		02	□N/A □ N/C			non i rovessilly		
945) -	DIN □ OUT			33	□IN □OU		Special Requirements: Bulk	Water Machine Criteria		
15	□N/A □ N/O	Food separated and protected		\Box			Consid Dawinson Ada	IIII - I White Dies Description		
16	□IN ÞÓUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	☐ IN ☐ OU		Criteria	lified White Rice Preparation		
17	Den □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	Т	Critical Control Point Inspec	ction f		
	Time/Tempe	rature Controlled for Safety Food (TCS food)				т	D. D. L.			
18	□IN □ OUT □N/A 戸N/O	Proper cooking time and temperatures		36	⊉ N/A		Process Review			
19	□IN □ OUT □N/A □*N/O	Proper reheating procedures for hot holding		37	M/V M/V M/V M/V M/V M/V M/V M/V	Γ.	Variance			
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures						and employee behaviors		
21	☑¶N □ OUT □N/A □ N/O	Proper hot holding temperatures		foo	odborne illnes	ss.	s the most significant cor			
22	DI€N □ OUT □ N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodbout illness or injury.						

State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Ivam	9 01	racility	5.	lac	Foodling	Inc.			Туре	Standard	Date	1-12.	-19
						GOOD PET	AII DDA	CTICES					
	GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Ma	rk d		liance st	atus (IN	l, OUT, N/O, N/A) for eac				≃not in	compliance N/O=not obse	rved N/A ≔nd		able
			·		d and Water				Ute	ensils, Equipment and Vend Food and nonfood-contact		ahle nr	operly
L		A/AM TUO III P	□ N/O		ized eggs used where red		54	I IN MOUT		designed, constructed, and		iable, pro	
39	D	N □ OUT	Foo		and ice from approved sou erature Control	urce	55	TUO 🗆 MIN	A/MC	Warewashing facilities: insta strips	ılled, maintain	ed, used;	; test
40			\		cooling methods used; ad	dequate equipmen	nt 56	TUO II NÈEL		Nonfood-contact surfaces of	lean		
40	U !!	OUT ON/A	PM/NO		perature control			T		Physical Facilities			
41		N OUT ON/A	□ N/O	Plant fo	od properly cooked for ho	ot holding	57	DIN DOUT	□N/A	Hot and cold water available	e; adequate p	ressure	
-		N 🗆 OUT 🗆 N/A J	O/N,)KI	Approve	ed thawing methods used		58	TUO X OUT [□N/A	Plumbing installed; proper	backflow devi	ces	
43	図 们	N 🗆 OUT 🗆 N/A		Thermo	meters provided and accu	ırate	59	DIN DOUT	□N/A	Sewage and waste water pro	perly disposed		
- 1				Food Id	entification		60	TUO UNITE	□N/A	Toilet facilities: properly cons	tructed, supplie	ed, cleane	ed
44		N 🗖 OUT		Food pr	operly labeled; original co	ontainer	61	1	□N/A	Garbage/refuse properly dispo	osed; facilities	maintaine	∍d
			Preventi		ood Contamination		62	IN MOUT		Physical facilities installed, m	aintained, and	clean	
45		N □ OUT			rodents, and animals not p s protected	oresent/outer	63	TUO U NEE		Adequate ventilation and ligh	ting; designate	d areas ι	used
46	 	N IQ OUT			ination prevented during fo & display	ood preparation,	64	I DUN 🗆 OUT I	TIN/A	Existing Equipment and Faciliti	es	4	
		I □ OUT		<u>-</u>	al cleanliness					Existing Equipment and Fasina			
		OUT DN/A			cloths: properly used and	stored		T		Administrative		- 17	
49	<u> </u>	N □ OUT □N/A Ĵ			g fruits and vegetables se of Utensils		65	TUO [] NET	JN/A	901:3-4 OAC			
50	 ⊉¶ı	N □ OUT □N/A [itensils: properly stored		66	□ IN □ OUT [SIN/A	3701-21 OAC			
		OUT IN/A			, equipment and linens: pro	operly stored, drie			_				
		OUT DN/A		handled Single-u	ıse/single-service articles: p	properly stored, us	sed						
		I DUT 🕅 MA			esistant and cloth glove use						•		
				6.4 . J. D.				ctive Actio					
Item	No.	* *	Priority	y Level	Comment	.05 and R: COS =	corrected	on-site during ins	pection.	R=repeat violation		cos	R
5	4_	4.1 H		VC	Observed	shelving		ks in h			<u>be</u>		
					Chipping	and beg	inning	boreak o	lowe	, and rusti	A .		
,					Discussed	LUITH 1	~/ <u>L</u>	inai ail	- 12	UN - FUNCT COMTA	č4. <u> </u>		
					gentales			of unell		a projections,	au s	+ 📙	
					easippeat	FW 41(0	₩ E45	y creaning	7 9	e main renamble	61		
3	8	5./S	N	(Observed	the pr	~p> \$1	ak leuk	ins	into a bucke	+ below		X
					the sink	s's plumbe			Ju	th PIC that			
		-			plumbing	shall be	Main	lained in	gard	repair to pi	revent		
. 10		3.2 Q	1 1		lenkage.	, ,	, .	. , ,		of the	9		
46		4	N		Observed boxed chicken breast strips located						+ -	A C	
in walk-in freezer Hoor- Discussed with				to be u	t i	shelving wit							
be stoned at least					# 11		off the floor						
Perso	on ir	Charge	2	2	2/ //a/l	12000	7			Date: 9 /5	- J	00	
0	ani -			<u> </u>		1111		1		1/6/		1	
Sanit	arıa							Licensor	\mathcal{D}	ocke la HE	7		
DRIC	PRIORITY I EVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 3												

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Toluns Foodliner, Inc	Type of Inspection Standard	Date /- /7 - /9
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	4 2 1 2 7 1 2 1	Mark "X"	Observations and Corrective Actions (continued) In appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation		
Item No.	Code Section	Priority Level	Comment , , , , , , , , , , , , , , , , , , ,	cos	R
62	6.4B	NC	Observed several areas throughout the RFE including		
		•	floors, walls, bathrooms, storage area, etc. to be		
			floors, walls, bathrooms, storage area, etc. to be divity to sight and touch. Discussed with Pl(that the physical facilities shall be cleaned more frequently		
			the physical facilities shall be cleaned more frequently		
			as often as necessary to keep them clean.		
			J		
16	4.5 B	<u> </u>	Observed cutting board by drive - thru greater		
			-be now line to be closed & soutized. Asked		
			employee how often cutting surface is cleaned throughout the day. Employee stated in the		
			throughout the day. Gordover stated in the		
			maring and at night. Discussed that food		
			contact serfaces shall be cheaned at least		
			every 4 hours to prevent contamination. Converted		
62	6.4 N	NC	Observed several items in back storage area and		
			throughout the RFE's convenience area to be not		
			throughout the AFE's convenience area to be not in use. Discussed with PIC that items		
			unecrossary to the operation shall be removed		
			from premises.		
16	4.5 A	C	Observed contominated not dispaneers when not		
	•		rozales were removed some Discussed with Ill		
			that equipment of food contact surfaces shall be		
			maintained don to prount from contamination.		
			Do-not-use sign placed on machine ratil thoroughly		
			deans de		
		-			
			•		
			,		
			·		
Person in	Charge:	2	Date: [] 7/10	<u> </u>	
Sanitarian	: 1		Licenson Parke Co H	D	

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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