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

ſ	Name of facility								
		As C		Check one ☐ FSO ☐ RFE City/State/Zip Code		License Number	Date		
	New Ma	dison Supermarket				2074	6/16/2020		
	Address		City/				1012020		
	102	N Main St	New		w Maclise	V 1011 E15	511/		
	New Madison Supermarket  Loz N Main St  License holder  License holder		Inspe	ect			396		
ı	$\mathbf{P}_{\alpha}$		· .	>	1	30	Category/Descriptive		
Type of Inspection (check all that apply)					O		C35		
	☐ Standard ☐ Critic	al Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nao D	a:	and State II	Follow up date (if required)	Water sample date/result		
L	☐ Foodborne ☐ 30 Da	ay ☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Re	evi	ew Withollow up		(if required)		
		FOODBORNE ILLNESS RISK FACTO	RS A	NI	D PUBLIC HEA	LTH INTERVENTIONS			
$\vdash$	Mark designated com	pliance status (IN, OUT, N/O, N/A) for each numbered in	em: IN	l=ir	compliance OUT	=not in compliance N/O=not o	observed N/A=not applicable		
	000001000000	Compliance Status	}		-	Compliance Statu			
		Supervision			Time/Te	mperature Controlled for Safet			
1	I DIN DOUT D N/A	Person in charge present, demonstrates knowledge, ar performs duties	d	2		Proper date marking and dis			
_ 2	2 DIN DOUT NA	Certified Food Protection Manager		$\vdash$	DIN DOUT				
		Employee Health		2	4	Time as a public health contro	ol: procedures & records		
3	□IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	;			Consumer Advisory			
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	DIN DOUT				
5		Procedures for responding to vomiting and diarrheal even	_		∐N/A		for raw or undercooked foods		
		Good Hygienic Practices	.5	H	DIN DOUT	Highly Susceptible Popul	ations		
6		Proper eating, tasting, drinking, or tobacco use		26	□ IN □ OUT	Pasteurized foods used; prof	nibited foods not offered		
7	OUT IN OUT IN/O	The state of the s				Chemical			
	1	Preventing Contamination by Hands			, 🗆 IN 🗆 OUT				
8	DIN DOUT DNA	O Hands clean and properly washed	_	27	□N/A	Food additives: approved and	d properly used		
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed	28	IN □ OUT □ N/A	Toxic substances properly ider	ntified, stored, used		
10	□IN □OUT □ N/A	Adogusto handurakia 6 (1)			C	onformance with Approved P	rocedures		
10	TEM BOOT BINA	Adequate handwashing facilities supplied & accessible  Approved Source		29	□ IN □ OUT	Compliance with Reduced Ox	ygen Packaging, other		
11	□IN □ OUT	Food obtained from approved source		_	□N/A	specialized processes, and H.	ACCP plan		
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		30	□ IN □ OUT □N/A □ N/O	Special Requirements: Fresh J	uice Production		
13	DIN DOUT	Food in good condition, safe, and unadulterated	:	31	□ IN □ OUT □N/A □ N/O	Special Requirements: Heat Tr	eatment Dispensing Freezers		
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite	7		□ IN □ OUT				
_	L PINA TIMO	destruction		32	□N/A □ N/O	Special Requirements: Custom	Processing		
	□ IN □ OUT	Protection from Contamination	_	33	□ IN □ OUT	Special Poguinaria			
15		Food separated and protected		_	□N/A □ N/O	Special Requirements: Bulk Wa	ater Machine Criteria		
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	<b>-</b> ∫3	34	□ IN □ OUT □N/A □ N/O	Special Requirements: Acidified Criteria	White Rice Preparation		
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT □N/A	Critical Control Point Inspection			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	<b>-</b>    -	+	□ IN □ OUT				
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	30	6	□N/A	Process Review			
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3		□ IN □ OUT □N/A	Variance			
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors					
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f	foodborne illness.					
22	MIN OUT ON/A	Proper cold holding temperatures	<b>F</b>	Public health interventions are control measures to prevent foodborne illness or injury.					

HEA 5302A Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Page 1 of 2

### State of Ohio

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required ☐ IN ☐ OUT designed, constructed, and used ☐ IN ☐OUT ☐N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control strins ☐ IN ☐ OUT Nonfood-contact surfaces clean 56 Proper cooling methods used; adequate equipment ☐ IN ☐ OUT ☐N/A ☐ N/O 40 for temperature control Physical Facilities 41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding 57 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used 58 HIN HOUT Plumbing installed; proper backflow devices □N/A □ N/O □ IN □ OUT □N/A Thermometers provided and accurate ☐ IN ☐ OUT ☐N/A Food Identification Sewage and waste water properly disposed ☐ IN ☐ OUT 60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container 61 ☐ IN ☐ OUT ☐N/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer ☐ IN ☐ OUT 45 ☐ IN ☐ OUT 62 Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 ☐ IN ☐ OUT storage & display ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used ☐ IN ☐ OUT ☐N/A 47 Personal cleanliness ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative Proper Use of Utensils 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐N/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 51 ☐ IN ☐ OUT ☐N/A 3701-21 OAC handled 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use **Observations and Corrective Actions** Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation Code Section Priority Level | Comment cos R П П  $\Box$ П П П Person in Charge Licensor:

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page\_2\_ of \_2\_

#### **State of Ohio**

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Gode

Name of facility				Check one		License Number	Date			
	New Mo	action a permanent	☐ FSC	) ∠E RFE		2074	6/5/2020			
				te/Zip Code			•			
				U Madi	ا ا حد ساد	2 211	(15332			
				<u> </u>		·/ UII				
LIC	17 a au	Anderson		. 1	Irav	el Time 26	Category/Descriptive			
	15/1911	TIME SON		<u> </u>	<u> </u>	- CO	(35			
1 7	pe of Inspection (chec					ollow up date (if require				
1		Control Point (FSO) Process Review (RFE) Varia	ince Revie	w □ Follow u	ıb	6/10/200	(if required)			
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation □ Foodborne □										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
М	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered i		CONTRACTOR OF STREET						
		Compliance Status				Compliance St	****			
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
0.5559		Person in charge present, demonstrates knowledge, a	nd		***********					
1	MIN OUT N/A	performs duties	2:		/0	Proper date marking and	disposition			
2	MÍN DOUTDN/A	Certified Food Protection Manager		DIN DOL		Time as a public health co	ontrol: procedures & records			
		Employee Health		† □Ň/A □ N/·	/0					
3	MIN □OUT□N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	T		Consumer Advis	iory			
4	MIN DOUT D N/A	Proper use of restriction and exclusion	25	DN/A DOL	JT	Consumer advisory provi	ided for raw or undercooked foods			
5	N DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	nts	1-		Highly Susceptible Po	mulations			
		Good Hygienic Practices		A⊒VIN □ OF	UT					
6	☑IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A		Pasteurized foods used;	prohibited foods not offered			
7	O/N □ TUO □ NPÉL	No discharge from eyes, nose, and mouth		T		Chemical	and the second s			
	Pi	reventing Contamination by Hands		,ÆKIN □ OL	UT	Food additives: approved	and properly used			
8	.Edin □ Ont□ N/O	Hands clean and properly washed		□N/A		rood additives, approved	and properly used			
9	DIN OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	□ IN JOL	UT	Toxic substances properly	/ identified, stored, used			
		alternate method properly followed			Cor	formance with Approve	ed Procedures			
10	ÆM □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	DIN DOL	JT	Compliance with Reduce	d Oxygen Packaging, other			
	Г	Approved Source		JAN/A		specialized processes, a	nd HACCP plan			
11		Food obtained from approved source	30	□IN □OL ÆN/A □N/		Special Requirements: Fro	esh Juice Production			
12	ĬZN □ OUT □N/A □ N/O	Food received at proper temperature		<del>                                     </del>						
13	DUN □ OUT	Food in good condition, safe, and unadulterated	31	□IN □ OL	0	Special Requirements: He	eat Treatment Dispensing Freezers			
14	⊠⊈N □ OUT	Required records available: shellstock tags, parasite			IT.	Special Regularization	Intom Dunascoins			
'4	□Ñ/A □ N/O	destruction	32	ZN/A □ N/O	0	Special Requirements: Cu	Islom Processing			
		Protection from Contamination	33			Special Requirements: Bu	ılk Water Machine Criteria			
15	;ÆTIN □ OUT □N/A □ N/O	Food separated and protected		N/A □ N/C	0					
	Æ(IN ☐ OUT		<sub>34</sub>	□ и □ ои			idified White Rice Preparation			
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		⊠N/A □ N/O	0	Criteria				
17	ZÍIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN □ OU	JT	Critical Control Point Inspe	ection			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□IN □ OU	JT	Process Review				
18	IN LOUT	Proper cooking time and temperatures		ZÍM/A □ OU	iT.					
19	□ IN □ OUT □N/A ¼ N/O	Proper reheating procedures for hot holding	37	N/A		Variance				
20	□ IN □ OUT □N/A 屬N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne						
21	⊠N/A □ N/O	Proper hot holding temperatures	fc							
22	□ IN TOUT □N/A	Proper cold holding temperatures		ublic nealth ness or injury		entions are control m	easures to prevent foodborne			

#### **State of Ohio**

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

Nar	ne of Facility	1 - 2 (		Type of Inspection / Da	ate			
	New Mac	VISON JUREIMARKET		Type of Inspection Da	0/5/20	12C		
				b	/			
		GOOD RETAIL	SANCE AND PROPER ASSESSMENT OF THE PROPERTY.		and propriate a l			
١		ces are preventative measures to control the introd						
M	Principle of the contract of t	status (IN, OUT, N/O, N/A) for each numbered item: IN	l=in compliance <b>OUT</b> =		CONTRACTOR LANGUE TO THE TOWN	cable		
1326	L	Safe Food and Water	17	Utensils, Equipment and Vending Food and nonfood-contact surfa	Carp Late Section of the Carp Carp.	operly		
38	IN OUT ON/A ON/O		54 A IN OUT	designed, constructed, and used		орепу		
39	Ď∖IN □OUT □N/A Fo	Water and ice from approved source od Temperature Control	55 1 IN [] OUT [	JN/A Warewashing facilities: installed, strips	, maintained, used	l; test		
40	O/N [] OUT [] N/A [] N/O	Proper cooling methods used; adequate equipment	56 □ IN 🗹 OUT	Nonfood-contact surfaces clean	 I			
40	MIN LI COT LINA LI NAC	for temperature control		Physical Facilities				
41	位 IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 / IN - OUT -	IN/A Hot and cold water available; ac	dequate pressure	•		
42	1 IN OUT ONA ONO	Approved thawing methods used	58 TIN DOUT	Plumbing installed; proper back	flow devices			
43	Ñ IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O					
		Food Identification	59 IM ID OUT ID		/ disposed			
44	M IN □ OUT	Food properly labeled; original container	60 TIN OUT C		ed, supplied, clean	ed		
	Preven	tion of Food Contamination	61 15 IN COUTE	IN/A Garbage/refuse properly disposed;	; facilities maintain	ed		
45	T IN D OUT	Insects, rodents, and animals not present/outer openings protected	62 IN MOUT	Physical facilities installed, mainta outdoor dining areas	ined, and clean; do	ogs in		
46	□ IN ဩ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O		<del></del>			
47	Ď·IN □ OUT □N/A	Personal cleanliness	63 M.IN □ OUT	Adequate ventilation and lighting;	designated areas	used		
48		Wiping cloths: properly used and stored  Washing fruits and vegetables	64 1 IN OUT	N/A Existing Equipment and Facilities				
70	2 ( 5 4) 1 C 2 ( 14 4) 6 ( 6 10 14 2 14 16 14 17 17 17 17 17 17 17 17 17 17 17 17 17	Proper Use of Utensiis		Administrative				
50	☑ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 ☑ IN ☐ OUT ☐	]N/A 901:3-4 OAC				
51	ŽÍ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66   IN   OUT	ÍN/A 3701-21 OAC	<u></u>			
. 52	☐ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used		I				
53	IN OUT ON/A N/O	Slash-resistant, cloth, and latex glove use						
		Observations and Co						
Iton	n No.   Code Section   Priori	Mark "X" in appropriate box for COS and R: COS=corre	cted on-site during insp	ection R=repeat violation				
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PRI	ORITY LEVEL: $C = CRITION$	CAL NC = NON-CRITICAL		Page	. of			

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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

Observations and Corrective Actions (continued)  Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection. R=repeat violation	Name of Facility  New Ma	gaisan	SPEMO		Type of Inspection S+CACIC	Date 6/5/202
The state of the s		Mark "X		Contains to the contract of th		on .

4.5		Mark "V	'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
116	350	NC	(10/1+) so that food is at 180st		
		,	SIX INCHES above 9 Round.		
56	4.5A3	NC.	Discuss ice build up in Die Freezer		Œί.
			icing walk in freezer. As well as		
	-		goop on floor in walk in cooler.		
			Please ensure sulfaces are smooth		
	:		aind casily decinable.		
(0)	10.4A	NC	Observed boing ceiling tiles and		)M.
		-	Chipped floor files follogiout the		
			+actify.		
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			NOK! DIEGRE ENSUR OUTH DISPIAL		
			case hos a working the motheter		
			0.4040 30 10 01 01 01 01		
			Please review and educate state		
			on proper grove procedure		
			- Deli area looks good.		
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Person in	Charge		10 del 10 de	<u> </u>	
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page 3 of 3