

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FARMER'S MARKET	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 241	Date 01/10/2012
Address: 19321 USR 50 CHILLICOTHE, OH 45601		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder STEVE THOMAS	Inspection Time (min) 60	Travel Time (min) 10	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

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

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specification 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 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 type="checkbox"/> 4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

<input type="checkbox"/> 4.4	Maintenance and operation
<input 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 checked="" 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 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 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

Administration

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

Violations/Comment(s)

CRITICAL VIOLATION

03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(F) Time/temperature controlled for safety food - hot and cold holding.

Observed lunchmeats in deli cooler at 46°F and in the temperature danger zone. Cold hold all tcs food below 41 °F to limit growth of microorganisms that may cause illness. Adjust thermomstat or repair deli cooler to hold food in proper temperature. Correct today.

CRITICAL VIOLATION

03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

Observed several loafs of lunchmeats opened and were not date marked. Refrigerated, ready-to-eat, time/temperature controlled for safety food such as lunchmeat shall be clearly marked upon opening to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded. The day of preparation shall be counted as day one. Employees could not provide amount of days products were opened so products had to be discarded. Items include Bologna, turkey, dutch loaf, pickle loaf, and pepper loaf. Correct today.

CRITICAL VIOLATION

03.2 Food: Protection from Contamination after Receiving

(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Observed several loafs of lunchmeat that were opened and not wrapped or protected from contamination. Once opened, food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. Correct today.

04.1 Equipment, Utensils, and Linens: Design and Construction

(Y) Temperature measuring devices.

Could not located a thermometer in milk / egg cooler. Obtain and use to check temperature of milk and egg cooler. In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Correct in 7 days.

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 06.4 Physical Facilities: Maintenance and Operation

(B) Cleaning - frequency and restrictions.

Observed cigarette butts on floor of walk-in cooler. Walkin cooler floor also dirty with debris. Floor in storage rooms dirty. The physical facilities shall be cleaned as often as necessary to keep them clean. Clean in 1 day.

CRITICAL VIOLATION

05.1 Water, Plumbing, and Waste: Plumbing System

(S) Plumbing system - maintained in good repair.

Handink next to deli slicer not operating. Plumbing needs replaced so sink can be used to wash hands after handling money and before handling food. A plumbing system shall be Repaired according to the Ohio building code; and Maintained in good repair. Correct in 3 days.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licensor Ross County Health District	
Received by	Title	Phone 1-740-775-9915	

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.