

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KMART CORP. SUPER #4937	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 269	Date 01/25/2012
Address: 1470 NORTH BRIDGE STREET CHILLICOTHE, OH 45601		Category/Descriptive COMMERCIAL CLASS 4 =>25,000 SQ. FT.	
License holder KMART CORPORATION	Inspection Time (min) 80	Travel Time (min) 150	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 checked="" 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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

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

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

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Complaint reported to our office that customer became sick after eating chicken from heat table. Inspection conducted. Chicken appeared to be cooked to proper temperature and held above 135°F on heat table. Operation also has a 4 hour time limit for sale of chicken once placed on heat table, chicken is marked with time placed onto hot table. Standard inspection conducted. Walkin coolers, freezers, and display coolers / freezer observed holding cold food below 41°F and in proper temperature. Hot water adequate. Hot food sampled appeared to be held in proper temperature of 135°F or above. Sanitizer observed in proper concentration. Food prep areas kept clean.

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.
 A few deli salads stored on the left side of the deli cooler observed at 46°F and in the danger zone. Cold hold all tcs food below 41°F to limit growth of microorganisms that may cause illness. Adjust unit to ensure food remains below 41°F. Correct today.

06.4 Physical Facilities: Maintenance and Operation (A) Repairing.
 Door to dairy walkin cooler in poor repair and is damaged. Repair or replace so door can be shut to keep cooler cold. The physical facilities shall be maintained in good repair. Correct in 7-14 days.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licenser Ross County Health District
Received by	Title	Phone 1-740-773-9393