

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>TAYLOR'S IGA</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>314</b>	Date <b>01/23/2012</b>
Address: <b>686 EASTERN AVE CHILLICOTHE, OH 45601</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</b>	
License holder <b>TIM TAYLOR</b>	Inspection Time (min) <b>90</b>	Travel Time (min) <b>10</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
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
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	Laundering
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
<input checked="" type="checkbox"/> 6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

**Poisonous or Toxic Materials**

7.0	Labeling and identification
<input checked="" type="checkbox"/> 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

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

Cold food held 41°F and in proper temperature. Hot water adequate. Sanitizer in use. Gloves, hair restraints, and test strips in use or available for use.

**\*CRITICAL VIOLATION\***

**03.2 Food: Protection from Contamination after Receiving**

(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Observed chicken stored above beef in walk-in cooler. Observed chicken stored above beef in the meat display case as well as raw meat stored above ready-to-eat food. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display. Management began to rearrange meats during inspection. 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 deli salads in deli case without date marks. Date in-house prepared salads upon preparation so they can be used or discarded within 7 days to limit growth of microorganisms that may cause illness. Transfer use by dates on prepackaged deli salads to serving containers so use by dates can be tracked. Correct today.

**3.5 Food: Food Identity, Presentation, and on Premises Labeling**

(C) Food labels.

Observed cheese packaged without a common name of product. Observed chocolates packaged in-house without ingredient lists. Observed some raw beef and pork with labels but labels did not indicate species name. Food packaged in a retail food establishment, shall be labeled as specified in 21 CFR 101 and 9 CFR 317. Label information shall include: The common name of the food, or absent a common name, an adequately descriptive identity statement; If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food. Correct in 1-2 days.

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06.1 Physical Facilities: Design, Construction, and Installation

(A) Floors, walls, and ceilings.

Floor in milk walk-in cooler does not appear to be smooth and easily cleanable and is made of plywood. Resurface floor to provide a smooth and cleanable surface so spills from milk or other liquids can be easily cleaned. Correct within 190 days. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

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 \*CRITICAL VIOLATION\*

07.1 Poisonous or Toxic Materials: Operational Supplies and Applications

(A) Storage: separation.

Spray bottle of pine sol stored next to vegetable scale. Windex stored next to buns in deli area. Carpet cleaner stored on shelf above food in storage room. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, single-service articles, and single-use articles by separating the poisonous or toxic materials by spacing or partitioning; and locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, single-service articles, or single-use articles. Correct in 1 day.

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Inspected by <b>KELLY DENNIS</b>	R.S./SIT # <b>3287</b>	Licensor <b>Ross County Health District</b>	
Received by	Title	Phone <b>1-740-774-4530</b>	

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

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