

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Danville Hometown Market</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>10516</i>	Date <i>7/31/18</i>
Address <i>14900 Milersburg Rd., Danville</i>		Category/Descriptive <i>C35</i>	
License holder <i>Michael Atzinger</i>	Inspection time (min)	Travel time (min)	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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundry
4.8	Protection of clean items

Poisonous or Toxic Materials

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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

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

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

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

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
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.4 - Observed food holding at green beans - 125 F, scalloped potatoes - 118 F, fried chicken - 122 F, french fries - 118 F. Hot time temperature controlled for safety (TCS) must hold at 135 F or above - Fried chicken and french fries were properly reheated at time of inspection - Other food held was put to cool in the walk-in cooler - (still able to properly cool within cooling parameters)

3.4 - Observed out watermelon strawberry chesapeake delight and pimento spread outdated - Once opened or prepared, ensure TCS foods (above) are held no longer than 7 days. Correct immediately.

Inspected by <i>[Signature]</i> Kelly Postage	R.S./SIT # <i>3304</i>	Licensor <i>[Signature]</i>
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Danville HomeTown Market	Type of inspection Standard
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Violation(s)/Comment(s)

3.4 - Observed pre-packaged lunch meats (hanging) holding above 41°F - Bologna = 52°F, Creamed chipped beef = 41°F 52°F
Discard TCS food that is not held at 41°F or below
3.4 - Observed vent watermelon at 48°F in open produce cooler - Hummus - 50°F colby cheese - 52°F - Discard TCS food that is not held at 41°F or below. Correct immediately - Ensure all units are functioning properly and draining properly - Observed condensation drips in shelves
Note: Walk-in produce cooler not being used at this time Deli salads at 42°F in deli cooler (seafood salad + potato salad) - Ensure unit is functioning properly to hold TCS food at 41°F or below
- Plywood has been removed from facility and cleaning has improved!
Note: A back-up was required in north-east corner of store floor and eliminate odor
Re-inspection will be conducted in approx. 1 week

Inspected by <i>Kristy Borgys</i>	R.S./SIT # 38021	Licensor <i>Kirk</i>
Received by <i>[Signature]</i>	Title	Phone