

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>8/7/18</i>
Address <i>14800 Millersburg Rd</i>		Category/Descriptive <i>C35</i>	
License holder <i>Michael Atzinger</i>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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 Laundering
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)

Inspection finds the following:
fried chicken - 154°F, sloppy joe - 141°F, pot pie - 170°F
** Contact local fire dept for approval of cooking raw hamburger in back*
- Improved date marking - future universal date marking is always all
- Deli meat hanging in packages at acceptable temp at time of
inspection
- Lettuce (no package) trays have improved but are not at 41°F or below
Manager stated the unit was turned on and same result for repair
will go home
Manager unsure what has been done about smell from previous

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3204</i>	Licensor <i>Knox</i>	
Received by <i>[Signature]</i>	Title	Phone	

