

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Ridge Road Bent & Dent Groceries</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>423</i>	Date <i>6/26/2018</i>
Address <i>16100 Ridge Rd, Fredericktown</i>	Category/Descriptive <i>C15</i>		
License holder <i>David A. Wengerd</i>	Inspection time (min) <i>60</i>	Travel time (min) <i>40</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Preclicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day. <input type="checkbox"/> Other specify
		Follow-up date (if required) <i>30 days</i>	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

<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	Laundrying
<input type="checkbox"/> 4.8	Protection of clean items

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

Food

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

Water, Plumbing, and Waste

<input checked="" type="checkbox"/> 5.0	Water
<input 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

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

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

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

Administrative

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

Violation(s)/Comment(s)

Mop sink accessible for use.
Inclining and pallets present for back stock storage.
Retail eggs are provided by an OAH approved supplier.
Reviewed baby food dates with Person-In-Charge.
Ensure all outdated baby food is not sold to the public.

3.6- Outdated baby food product being sold retail to the public. Food product was removed from shelves and discarded during the inspection.

Inspected by <i>Lynn L. Hecker, RS</i>	R.S./SIT # <i>2084</i>	Licenser <i>Kara Gunter HD</i>
Received by <i>Silvia D. Johnson</i>	Title	Phone

6/26/2018

State of Ohio

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Ridge Road Bent & Bent Groceries</i>	Type of Inspection <i>Standard</i>
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Violation(s)/Comment(s)

* 3.2 - Raw Bacon being stored above ready-to-eat product like Trail Bologna. Store raw bacon below lunch meat, cheese, trail Bologna to protect from contamination. Store both raw shelled eggs and raw bacon below all the food items in the upright.

6.4 - Discarded, unused cardboard boxes being piled in the backroom. Daily remove from operation to allow for proper cleaning to prevent pests and rodents from developing.

6.4 - Floor area by mop sink has developed a pool of water and a damp towel lying on the floor. Properly clean and maintain.

Acceptable Temperatures - Raw Shelled Eggs - 45°F

* Ensure additional ice is provided for upright to maintain temperatures at 41°F or below.

* Fire Extinguisher by mop sink is expired.

Correct criticals immediately - remaining violations in 30 Days.

Inspected by <i>Tom J. Hillier, PS</i>	R.S./SIT # <i>2084</i>	Licenser <i>Knox County HD</i>
Received by <i>Saloma D. Alexander</i>	Title	Phone