

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility A.J.'s. Market	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 484	Date 1/5/18
Address 2670 Benninghofen Ave, Han, OH 45013	Category/Descriptive C4525 KFI 2		
License holder Dina & Nisreen Retailers	Inspection time (min) 45	Travel time (min) 15	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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	Laundrying
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
<input checked="" type="checkbox"/> 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) *non-critical violations*

6.2 walk in cooler near deli has burnt-out light-bulb. Replace / repair to provide light fixtures in good repair.

- operation only serving pizzas as ordered.

NOTE: operator has registration / form for upcoming ServSafe / Level 2 Food Safety Training from OSU extension office locally. One member of management team shall earn Level II Food training by March 2018.

- observed Employee illness and stomach bug policy available for review on request.

Inspected by <i>Lanette Moore, RS</i>	R.S./SIT # <i>2357</i>	Licensors <i>Hamilton City</i>
Received by <i>A.J.</i>	Title <i>owner</i>	Phone <i>215-360-1377</i>