

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>US Market</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>398</b>	Date <b>1/26/18</b>
Address <b>100 Pershing Ave. Hamilton OH 45011</b>		Category/Descriptive <b>Class 3 - 25000 sf</b>		
License holder <b>Majdi Natfa</b>		Inspection time (min) <b>30 min</b>	Travel time (min) <b>10 min</b>	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 specify		Follow-up date (if required) <b>—</b>		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 checked="" type="checkbox"/>	2.4 Supervision

#### Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input 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 type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

#### 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

<input checked="" type="checkbox"/>	4.4 Maintenance and operation
<input checked="" type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

#### Water, Plumbing, and Waste

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

#### Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input checked="" type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input checked="" type="checkbox"/>	6.4 Maintenance and operation

#### 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

#### 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

#### Administrative

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

Ⓡ = Repeat violation

### Violation(s)/Comment(s)

non-critical

2.4 Level TL certification not available for one person with supervisory duties, obtain Ⓡ Note: owner showed email with Servsafe manager exam that was passed - waiting on certificate from proctor

4.4 Equipment found damaged: sandwich block cooler lid - repair - must be kept in good repair.

4.5 Equipment unclear; griddle table, shelves - clean; must be kept clean to sight - as touch.

5.1 Order present throughout operation; form grease trap Ⓡ call for service - must be maintained Note: service scheduled for 2/1/18.

6.2 One hand sink not equipped for handwashing - soap/paper towels missing Ⓡ employees.

Inspected by <b>James N. Grech RSE</b>	R.S./SIT # <b>2156</b>	Licenser <b>Hamilton Ohio / 735.721</b>
Received by <b>[Signature]</b>	Title <b>Manager</b>	Phone <b>712/513-896 8776</b>

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility US Market	Type of visit followup	Date 1/26/18
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Violation(s)/Comment(s)

6.4 Floor found "in clear under fryer - clean<sup>2</sup> must be kept clean. Note: all clean; Needs more work under fryer

6.4 Floor found, damaged - repair; must be kept in good repair. Note: all fixed except at front door

Note: All other violations from 11/22/17 have been corrected. As Invoice # 294923 All Bone Termite and Pest Control exterminated on 1/25/18, no live activity found. Strive for compliance on remaining items. Recommend frequent exterminations monthly to prevent rodent/insect problem.

Inspected by Cynthia K. Ciesch et al	IR S/SIT # 2756	Licenser Hamilton City / 785 7081
Received by A. [Signature]	Title Manager	Phone 513-896-6976