

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility North End Market		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 110	Date 2/9/18
Address 927 Vine St. Hamilton 45011		Category/Descriptive CBs		
License holder Clifford Moore		Inspection time (min) 90	Travel time (min) 15	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 specify		Follow-up date (if required) 2/12/18 + 4/9/18		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 checked="" type="checkbox"/> 2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

<input checked="" 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	Laundering
<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 checked="" 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

Water, Plumbing, and Waste

<input 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

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 type="checkbox"/> 6.4	Maintenance and operation

Administrative

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

Equipment, Utensils, and Linens

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

Violation(s)/Comment(s)

** critical (R) = repeat violation*

* 2.4) PIC (Personnel) unable to demonstrate correct knowledge for cooking temperatures and holding temperatures for TCS (Time/Temperature Control for Safety) foods. *Handwritten: 2/9/18*

* 2.4) PIC does not have Level 1 food safety certification. Level 1 food safety certification is required for at least one person present during all hours of business operation. *Corrective required in 30 days.*

* 3.4) All ready-to-eat foods and food service ware not properly date marked. All ready-to-eat foods must be marked with a date not to exceed 7 days and 100% of the time required, prepared as required from original policy. *Corrective required by 2/16/18 (R)*

Inspected by <i>R. J. [Signature]</i>	R.S./SIT # 2518	Licensors <i>Health, CA</i>	785-7798
Received by <i>Clifford Moore</i>	Title Manager	Phone 868-0853	

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>North End Market</i>	Type of visit <i>Standard</i>	Date <i>5/9/18</i>
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Violation(s)/Comment(s)

* 4.1) Facility does not have a metal stem probe thermometer - to check internal temperature of TCS food. Correction not required by state.

~ Abandoned ~

3.2) Facility serving food containers for other food products. Reusing food containers is not allowed due to potential contamination to exposed food.


2.3) PIC is not sufficiently restraining hands as required (R)

4.1) Two refrigerators for raw food in back room are not approved for commercial use by a registered food equipment testing agency. Report not sent but by whom (R)

4.1) Refrigerator found to be defunct. Equipment shall be maintained in good working order.

1.2) Handwash paper towels used a paper dispenser. All handwashes must use paper towels easily accessible and in paper dispenser.

Note: Facility does not have a food prep sink or a prep sink.

Inspected by 	R.S./SIT # <i>5578</i>	Licensor <i>H.C. Hill</i>	Phone <i>868-0853</i>
Received by <i>Tom & more</i>	Title <i>Manager</i>		