

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Allen's Market	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 29	Date 2/28/18 <i>gmc</i>
Address 905 Shuler Ave Hamilton OH 45011	Category/Descriptive Class 4-25000 sf		
License holder Philip E. Allen and Gloria M. Allen Gen Part	Inspection time (min) 50 min	Travel time (min) 15 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) 3/26/18		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 type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<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

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 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

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 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

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

Ⓢ = Repeat violation

Violation(s)/Comment(s)

non-critical

2.4 level II certification not available for one person with supervisory duties; Ⓢ obtain, was required by 3/1/17.

4.5 Equipment found unclean; hot holding cabinet Ⓢ, oven Ⓢ, etc - clean - must be kept clean to sight and touch.

4.4 Equipment damaged; shelving brackets found rusty and unclean in the walk-in cooler Ⓢ - repair/replace - no longer smooth and easily cleanable.

4.4 Reach-in freezer has heavy ice build up at the back of the unit - fix; must be in good repair.

6.4 Lighting intensity found inadequate in the reach-in freezer and in the back room - less than 10 foot candles Ⓢ; install bulbs / NEW lighting.

Inspected by Opheka M. Creech PS	R.S./SIT # 2756	Licensgr Hamilton City / 785 2081
Received by [Signature]	Title AGENT	Phone 855-2729

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Allen's Market	Type of visit Follow-up	Date 2/26/18
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- Violation(s)/Comment(s)
- 6.4 Unnecessary items found in the back room; unused equipment - toaster, slicer, etc - remove to prevent clutter and allow cleaning.
 - 6.4 Physical facilities found damaged, walls in the back room, floors behind the service counter - repair; not smooth easily cleanable as required - must be in good repair.
 - 6.4 Physical facilities found unclean in the back room; floors - clean, must be kept clean.

Note: All other violations from 2/22/18 have been corrected. Orkin exterminated on 2/23/18 as per invoice given during inspection; feces was old that was found. Stoppers now available for 3 tub sink - will hold water. Will check for correction of other items in 30 days.

Inspected by Connera N. Creech R. Hens	R.S./SIT # 2750	Licenser Hamilton City 285-2081
Received by [Signature]	Title D. GENT	Phone 595-2752