

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 3/26/18
Address 905 Shuler Ave Hamilton OH 45011		Category/Descriptive Class 4 < 25,000 sf		
License holder Philip E. Allen and Gloria M. Allen, Gen. Part		Inspection time (min) 35 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 specify		Follow-up date (if required) —		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	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 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"/> 2.0	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

Ⓢ = Repeat violation

non-critical

Violation(s)/Comment(s)

2.4 Level II certification not available for one person with supervisory duties; obtain. Note: observed Serv Safe exam was passed on 3/13/18; waiting on the state certificate. Ⓢ

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

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

6.4 Reach-in freezer and the back room found without the proper lighting intensity - less than 10 foot candles; repair/replace; install new bulbs/lighting (shielded/shatter proof) Ⓢ

6.4 Unnecessary items found in the back room; unused equipment; toaster, slicer, etc.

Inspected by Jannica N. Creech	R/S/31T # 2754	Licenser Hamilton City/705-2081
Received by Vanita Allen	Title OWNER	Phone 513-485-6812

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Allen's Market	Type of inspection follow-up 136 3/20/18 ^{one}
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Violation(s)/Comment(s)

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; must be in good repair.

Note: all other violations are corrected. Strive for compliance of remaining items.

Inspected by Lynne A. Creech RLS	R.S./SIT # 27320	Licenser Hamilton City / 785-7001
Received by [Signature]	Title owner	Phone 513-485-6812