

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Dabbelt's Market		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number	Date 1/11/18
Address 110 N. Third St. Hamilton OH 45011		Category/Descriptive Class 3 ~ 25000 sq ft		
License holder Ashtavinayaka LLC		Inspection time (min) 45 min	Travel time (min) 10 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 checked="" type="checkbox"/> Precicensing <input type="checkbox"/> Consultation <input checked="" type="checkbox"/> Other <i>final- change of owner</i>		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 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 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

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

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 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

Violation(s)/Comment(s)

Note: New owner of Dabbelt's Superette - now called Dabbelt's Market - deli has reopened and hot foods still being sold. New owner is Ashtavinayaka LLC - Alok Bhandarkar. Owner completing process of submitting paperwork to the building department to remodel existing establishment - plan review required.

- employee health policy is not available in a verifiable form

- level one training available for Michael Owens ~ required one person per shift

- level II certification required for one person with supervisory duties. Owner signed up for class in 2/2018. - obtain certification

- remove any non-working equipment to prevent clutter. True freezer, hot holding display

Inspected by Jessica N. Couch, RDH	R.S./SIT # 2750	Licensor Hamilton City 17851081
Received by Alok Bhandarkar	Title OWNER	Phone 632-651-8685

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Dobbelt's Market	Type of visit pre licensing - final Change of owner	Date 1/11/18
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Violation(s)/Comment(s)

cabinet etc.

- repair all issues with HVAC; Needs HVAC permit for both the furnace and the air conditioning. Needs return duct piped to the store front with a return air grill. Note: HVAC permit obtained will finish during remodel.
- outside walk in cooler not being used - owner only using it to store non-food related items (shelving). not permitted to store food.
- install additional lighting in the storage room above the chicken cooler. Note: during remodel
- OK to operate, license can be issued. Make application and payment for the risk level 3 retail food establishment license - \$5000. The first inspection will be conducted on or before 30 days from today.

Inspected by Jannica N. Creech, 28 Feb	R.S./SIT # 2756	Licenser Kannulton City / 7857081
Received by HIROK BANDEKAR	Title OWNER	Phone 832-651-8685