

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Aldi #19</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>8</b>	Date <b>6/12/18</b>
Address <b>1431 Main St. Hamilton OH 45013</b>		Category/Descriptive <b>Class 1 - 25,000 sf</b>	
License holder <b>Aldi Inc.</b>	Inspection time (min) <b>60 min</b>	Travel time (min) <b>15 min</b>	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) <b>-</b>	Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundry
4.8	Protection of clean items

#### Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

#### Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

#### Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

#### Physical Facilities

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

#### Administrative

901:3-4 OAC
3701-21 OAC

#### Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

non-critical

6.1 Junctionure between the wall and walk in freezer not caulked/sealed as required - fix/caulk/seal to prevent rodent/insect harborage.

6.4 Floor rusty and discolored in the walk in cooler - fix/repair; must be clean, in good repair.

Note: establishment now has a scale for customers to weigh their own produce - wiped/cleaned with disinfectant wipes; need to determine proper procedure

Note: employee health policy available in a verifiable form and vomiting/diarrhea clean up procedure available

Inspected by <b>Connice N. Creech</b>	R.S./SIT # <b>2754</b>	Licensor <b>Hamilton City 17557081</b>
Received by 	Title <b>MIT</b>	Phone <b>513-818-7515</b>