

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Meijer #135</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>248</i>	Date <i>8/28/18</i>
Address <i>15100 Main Street Hamilton 45013</i>		Category/Descriptive <i>C31</i>		
License holder <i>Meijer Stores LTD Partnership</i>		Inspection time (min) <i>105</i>	Travel time (min) <i>15</i>	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)		Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input checked="" type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input 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 checked="" 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

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

\* critical

\* 3.2) Observed food employee in deli touch clothing with gloved hands and continue with food prep. Gloves must be changed and hands properly washed after touching clothing and before food prep. Corrected.

\* 3.2) Observed food employee in bakery touch trash can and then place on single-use gloves without washing hands. Hands must be properly washed before placing gloves on, especially after touching trash can. Corrected.

\* 3.2) Rolling rack filled with exposed bread loaves sitting in direct contact with in-use and full trash can. To help prevent possible contamination to exposed food do not store near trash cans or other possible contaminants. Corrected.

Inspected by <i>P. James Mauer, RS</i>	R.S./SIT # <i>2878</i>	Licensors <i>Hamilton City 785-7098</i>
Received by <i>Kim Jewell</i>	Title <i>GM Lines leader</i>	Phone <i>513-896-2600</i>



# State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Meijer #135</i>	Type of inspection <i>standard 8/28/18</i>
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**Violation(s)/Comment(s)**

<i>2.2) Food employee observed wearing a Fitbit watch that was exposed during food prep in deli. Corrected.</i>
<i>4.4) One light out in deli hood. Replace light.</i>
<i>4.4) Light out in Deli Bakery Delfield two door refrigerator. Replace light.</i>
<i>4.5) Food debris buildup observed in door tracking and on the doors of meat service. Also, food debris buildup on bottom shelf of freezer next to fryers in deli. Clean at a frequency that prevents buildup.</i>
<i>6.4) Heavy debris buildup on the floor behind the fryers in deli. Clean.</i>
<i>6.4) Floor tiles damaged by drain in deli, by fryers. Repair or replace tiles.</i>
<i>6.4) Sweep/clean at walk-in coolers and freezers to remove buildup, especially under shelves.</i>
<i>4.4) Deli walk-in cooler door is damaged on the inside.</i>

Inspected by <i>[Signature]</i>	R.S./SIT # <i>DFR</i>	Licensor <i>Hamilton City</i>
Received by <i>Kim Jewell</i>	Title <i>GM Lines leader</i>	Phone <i>513-896-2600</i>