**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>THE VILLAGE MARKET &amp; DELI</td>
<td>FSO</td>
<td>260</td>
<td>01/11/2019</td>
</tr>
</tbody>
</table>

**Address**

305 S. MAIN ST.

**City/Zip Code**

NEW KNOXVILLE

**License holder**

JANE KUCK

**Inspection Time**

95

**Travel Time**

15

**Type of inspection (check all that apply)**

- [ ] Standard
- [ ] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

**Follow-up date (if required)**

/ /

**Water sample date/result**

/ /

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:

- IN = in compliance
- OUT = not in compliance
- N/O = not observed
- N/A = not applicable

### Compliance Status

#### Supervision

1. IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties

2. IN OUT N/A Certified Food Protection Manager

#### Employee Health

3. IN OUT N/A Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. IN OUT N/A Procedures for responding to vomiting and diarrheal events

5. IN OUT N/A Procedures for responding to vomiting and diarrheal events

6. IN OUT N/A Proper eating, tasting, drinking, or tobacco use

7. IN OUT N/A No discharge from eyes, nose, and mouth

#### Good Hygienic Practices

8. IN OUT N/A Hands clean and properly washed

9. IN N/A N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. IN OUT N/A Adequate handwashing facilities supplied & accessible

11. IN OUT N/A Food obtained from approved source

12. IN OUT N/A Food received at proper temperature

13. IN OUT N/A Food in good condition, safe, and unadulterated

14. IN N/A N/O Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. IN N/O N/A Food separated and protected

16. IN N/A N/O Food-contact surfaces: cleaned and sanitized

17. IN OUT N/A Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/Temperature Controlled for Safety Food (TCS food)

18. IN N/A N/O Proper cooking time and temperatures

19. IN N/A N/O Proper reheating procedures for hot holding

20. IN N/A N/O Proper cooling time and temperatures

21. IN N/A N/O Proper hot holding temperatures

22. IN OUT N/A Proper cold holding temperatures

23. IN OUT N/A Proper date marking and disposition

24. IN OUT N/A Time as a public health control: procedures & records

25. IN OUT N/A Consumer advisory provided for raw or undercooked foods

26. IN OUT N/A Pasteurized foods used; prohibited foods not offered

#### Chemical

27. IN OUT N/A Food additives: approved and properly used

28. IN OUT N/A Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures

29. IN OUT N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. IN OUT N/A Special Requirements: Fresh Juice Production

31. IN OUT N/A Special Requirements: Heat Treatment Dispensing Freezers

32. IN OUT N/A Special Requirements: Custom Processing

33. IN OUT N/A Special Requirements: Bulk Water Machine Criteria

34. IN OUT N/A Special Requirements: Acidified White Rice Preparation Criteria

35. IN OUT N/A Critical Control Point Inspection

36. IN OUT N/A Process Review

37. IN OUT N/A Variance

**Risk Factors**

Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions**

Public health interventions are control measures to prevent foodborne illness or injury.

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As per HEA 5302A  The Baldwin Group, Inc. (7/18)

As per AGR 1268 The Baldwin Group, Inc. (7/18)
## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

### Safe Food and Water
- 38 IN OUT N/A N/O Pasteurized eggs used where required
- 39 IN OUT Water and ice from approved source

### Food Temperature Control
- 40 IN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control
- 41 IN OUT N/A N/O Plant food properly cooked for hot holding
- 42 IN OUT N/A N/O Approved thawing methods used
- 43 IN OUT N/A Thermometers provided and accurate

### Food Identification
- 44 IN OUT Food properly labeled; original container

### Prevention of Food Contamination
- 45 IN OUT Insects, rodents, and animals not present/outer openings protected
- 46 IN OUT Contamination prevented during food preparation, storage & display
- 47 IN OUT Personal cleanliness
- 48 IN OUT N/A N/O Wiping cloths: properly used and stored
- 49 IN OUT N/A N/O Washing fruits and vegetables

### Proper Use of Utensils
- 50 IN OUT N/A N/O In-use utensils: properly stored
- 51 IN OUT N/A Utensils, equipment and linens: properly stored, dried, handled
- 52 IN OUT N/A Single-use/single-service articles: properly stored, used
- 53 IN OUT N/A N/O Slash-resistant and cloth glove use

### Observations and Corrective Actions
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td>3717-1-03.4(H)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - disposition. The following food items were in the deli cooler and were passed the use-by date (lebanon bologna 1/2, dried beef 12/28, roast beef 1/2, bologna 1/1, boar’s head turkey 1/3, Boar’s Head pastrami turkey 1/3), cole slaw.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food storage containers - identified with common name of food. Ranch dressing and Italian dressing were in squeeze bottles in the prep cooler without</td>
<td></td>
<td></td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.5(C)</td>
<td>NC</td>
<td>Food labels. The following foods were missing parts of the required labeling information: Asiago artichoke dip, blueberry white cheddar cheese, angel food cake, pineapple, grapes, malt balls, licorice caramels, frozen in-store pizza, mini multi-color marshmallows.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(T)</td>
<td>NC</td>
<td>Food preparation - preventing contamination from the premises. Cases of food and drinks are on the floor of the walk-ins and the storage areas.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(G)</td>
<td>NC</td>
<td>Kitchenware and tabletop - handling of single-service and single use articles. Straws are set out for self service with the lip contact surface unprotected from hands.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification. Pop and milk crates are being turned over and used as shelving in the storage and walk-in areas. This prohibits cleaning of the floor.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. The ceiling of the walk-in cooler is dusty, as are the fan covers.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.2(J)</td>
<td>NC</td>
<td>Lighting - intensity (10 FC) Lighting in walk-in freezer ranges from 0-7FC. The walk-in cooler ranges from 1-7FC.</td>
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### Observations
- Lighting in walk-in freezer ranges from 0-7FC. The walk-in cooler ranges from 1-7FC.
- Pop and milk crates are being turned over and used as shelving in the storage and walk-in areas. This prohibits cleaning of the floor.
- The ceiling of the walk-in cooler is dusty, as are the fan covers.
- Lighting in walk-in freezer ranges from 0-7FC. The walk-in cooler ranges from 1-7FC.
- Insects, rodents, and animals not present/outer openings protected.
- In-use utensils: properly stored.
- Food temperature control.
- Food properly labeled; original container.
- Food preparation - preventing contamination from the premises.

### Licensor
Auglaize County Health Department

### Date
01/11/2019

### Sanitarian
AARON LONGSWORTH

### Person in Charge
AARON LONGSWORTH

### Authority
Chapters 3717 and 3715 Ohio Revised Code

### Type of Inspection
sta

### Date
01/11/2019

### Name of Facility
THE VILLAGE MARKET & DELI