

# Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>GARDNER'S SUPERVALU FOODS</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 24	Date 07/07/2009
Address: 117 WHITTLESEY AVE. NORWALK, OH 44857		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder MICHEAL GARDNER	Inspection Time (min) 180	Travel Time (min) 0	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) / /

**Chapter 3717-1 OAC Violation Checked  
Management and Personnel**

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
	2.4	Supervision

**Food**

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specification 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 premise labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

**Equipment, Utensils, Linens and between Utensils, Linens**

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

<b>X</b>	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundrying
	4.8	Protection of clean items

**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

**Physical Facilities**

	6.0	Materials for construction and repair
	6.1	Design, constructon and installation
	6.2	Numbers and capacities
	6.3	Location and placement
	6.4	Maintenance and operation

**Poisonous or Toxic Materials**

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

**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

**901:3-4 OAC RFE Only**

	12	Articles - Cease use
	13	Records
	14	Food sample collected
	15	Embargo of food/Voluntary destruction

**3701-21 OAC FSO Only**

	27	Embargo of food, reference back to 901:3-4-15
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Inspected by <b>AMANDA EATON</b>	R.S./SIT # 82666	Licensor Huron County General Health District
Received by <i>[Signature]</i>	Title	Phone 1-419-668-9344

## Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: GARDNER'S SUPERVALU FOODS	Type of inspection Standard
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## Violation(s) / Comment(s)

AT TIME OF INSPECTION,

-THE HANDLE ON THE TONKA WALK IN COOLER (CONTAINS EGGS AND LEMONADE) IS BROKEN. THIS NEEDS TO BE FIXED AS SOON AS POSSIBLE.

-THERE WAS ICE ON THE GROUND IN THE WALK IN FREEZER. THIS NEEDS TO BE REMOVED BECAUSE IT IS A PHYSICAL HAZARD. THERE MAY BE A PROBLEM WITH THE FREEZER THAT SHOULD BE CHECKED OUT.

3717-1-04.4 Equipment, Utensils, and Linens: Maintenance and Operation

[Comment: For publication dates of the CFR referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A) Equipment - good repair and proper adjustment.

(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

(3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

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-THERE WAS SOME OUTDATED BABY FOOD ON THE SHELF THAT WAS VOLUNTARILY DISCARDED.

-THERE WAS MEAT THAWING IN WARM WATER THAT WAS NOT RUNNING. THIS WAS CORRECTED AT TIME OF INSPECTION AND PUT UNDER COLD RUNNING WATER.

COLD HOLDING TEMPERATURES BELOW 41°F

\*MILK COOLER 38°F

\*EGG COOLER 37°F

\*WATERMELON 36°F

HOT HOLDING TEMPERATURES ARE ABOVE 135°F

\*CHICKEN 140°F

\*MACARONI AND CHEESE 138°F

EMPLOYEES ARE KNOWLEDGEABLE OF THE FOOD RULES

GENERAL STORE AREA IS CLEAN AND IN GOOD REPAIR

FACILITY IS IN GOOD WORKING ORDER!

**Voluntary Destruction of Unfit Products  
Found by Licensors Representative**

Date 07/07/2009

In possession of (Name of License Holder) GARDNER'S SUPERVALU FOODS

Address 117 WHITTLESEY AVE. NORWALK, OH 44857

**Product(s) and estimated amount in pounds, cases, bottles, etc.**

(1)-ENFAMIL NEXT STEP LIPIL 24 OZ

(3)-ENFAMIL GNTLEASE LIPIL 12OZ

**Reason for unfitness**

PAST EXPIRATION DATE

**Method of destruction**

THROWN AWAY

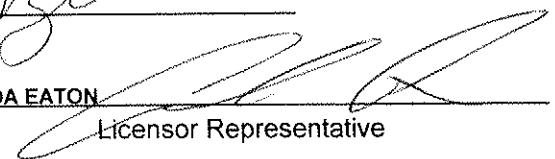
**Remarks**

Signature of License Holder or Person in Charge



Title \_\_\_\_\_

AMANDA EATON



Licensors Representative