



# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code



Name of facility <i>Moores IGA</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>316</i>	Date <i>11/16/09</i>
Address <i>262 Sandusky St. Plymouth</i>	Category/Descriptive <i>Level 3 ~ 25,000 sq ft</i>	License holder <i>Randy Moore</i>	Inspection time (min) Travel time (min) Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>	Follow-up date (if required) <i>11/20/09</i>	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 checked="" type="checkbox"/>	2.4	Supervision <i>reference</i>

#### Food

<input type="checkbox"/>	3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1	Sources, specification and original containers
<input type="checkbox"/>	3.2	Protection from contamination after receiving
<input type="checkbox"/>	3.3	Destruction of organisms
<input checked="" type="checkbox"/>	3.4	Limitation of growth of organisms <i>ref. 3.0</i>
<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 checked="" type="checkbox"/>	4.1	Design and construction <i>ref. 3.0, 3.4</i>
<input checked="" type="checkbox"/>	4.2	Numbers and capacities <i>ref. 3.0</i>
<input type="checkbox"/>	4.3	Location and installation

<input type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/>	4.6	Sanitizing of equipment and utensils <i>ref. 3.0</i>
<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 tank and mobile FSD/RFE 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 checked="" type="checkbox"/>	6.1	Design, construction and installation <i>ref. 3.0, 3.4</i>
<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 <i>ref. 3.0, 3.4</i>

#### 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	Stock and retail sale 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

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

<input type="checkbox"/>	12	Articles — Cease use
<input type="checkbox"/>	13	Records
<input type="checkbox"/>	14	Food sample collected
<input type="checkbox"/>	15	Embargo of food/Voluntary destruction

#### 3701-21 OAC FSO only

<input type="checkbox"/>	27	Embargo of food
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#### Violation(s)/Comment(s)

*deli walk-in - 38°F; milk cooler - 36°F meat cutting - 33°F meat storage - 35°F  
meat hot - 59°F - lunch area - 38°F deli cold 35°F deli hot 159°F deli walk-in - 50°F*

*crit 2.4 Person in charge (PIC) must check temperature of cooler for proper levels (del. walk-in)*

*crit 3.4 Deli self-serve cooler - at 59°F. Possible bacterial problems for food. Will recheck 11/20/09*

*4.1 - Deli roaster and mixer not commercial grade. When you replace them, replace them with commercial equipment with approved testing seal*

*4.2 - Meat cutting room needs sanitiser TEST kit to regularly check dishwashing*

*4.5 - Deli mixer needs cleaned on inside*

*6.4 - Handsink in produce prep area is inoperative. Get it repaired so employees can wash their hands*

*6.4 - Walk-in deli + overstock cooler need lights covered to prevent injury if broken*

Inspected by <i>T. J. Warchol, BS</i>	R.S./SIT #	Licenser <i>Huron Co. H.D.</i>
Received by <i>Randy Moore</i>	Title	Phone