

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>BODIMER'S DBA J C MARKET III</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>20140061</b>	Date <b>05/15/2014</b>
Address: <b>3747 JACKSON PIKE GALLIPOLIS, OH 45631</b>			Category/Descriptive <b>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</b>	
License holder <b>JIM CARPENTER</b>		Inspection Time (min) <b>90</b>	Travel Time (min) <b>5</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 <i>specify</i>			Follow-up date (if required) <b>06/16/2014</b>	Sample date/result(if required) <b>//</b>

**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 checked="" type="checkbox"/> 2.4	Supervision

**Food**

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specification 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

**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

<input 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

**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 checked="" 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
<input checked="" type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

**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

**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

**Administration**

<input type="checkbox"/> 901:3-4	OAC
<input type="checkbox"/> 3701-21	OAC

**Violations/Comment(s)**

3717-1-02.2 Management and personnel: personal cleanliness.  
\*CRITICAL VIOLATION\*

- Observed food employee wash hands and then dry them with a cloth rag used to wip the counters.
- After properly washing hands employee shall dry hands on a clean disposable towel to prevent contmaiantion.
- All food employees shall be informed of proper handwashing procedures immediately.

**(B)Hands and arms - cleaning procedure.**

- (1) Food employees shall clean their hands and exposed portions of their arms including surrogate prosthetic devices for hands or arms for at least twenty seconds, using a hand cleaner in a handwashing sink that is equipped as specified under paragraph (C) of rule 3717-1-05.1 of the Administrative Code and paragraphs (A) to (F) of rule 3717-1-06.2 of the Administrative Code.
- (2) Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms:
  - (a) Rinse under clean, running warm water;
  - (b) Apply an amount of hand cleaner recommended by the product manufacturer;
  - (c) Rub together vigorously for at least ten to fifteen seconds while:
    - (i) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure; and
    - (ii) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers.
  - (d) Thoroughly rinse under clean, running warm water; and
  - (e) Immediately follow the cleaning procedure with thorough drying using a method as specified under paragraph (C) of rule 3717-1-06.2 of the Administrative Code.
- (3) To avoid recontaminating their hands or surrogate prosthetic devices, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink or the handle of a restroom door.
- (4) If approved and capable of removing the types of soils encountered in the food operations involved, an automatic handwashing facility may be used by food employees to clean their hands or

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surrogate prosthetic devices.

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3717-1-02.4 Management and personnel: supervision.**\*CRITICAL VIOLATION\***

- Person in charge was not knowledgeable of proper handwashing procedure or proper glove use.
- All kitchen employees shall be knowledgeable of proper food handling and cleaning to prevent contamination.
- All kitchen employees shall be educated about proper food safety immediately.

(B) Person in charge - demonstration of knowledge.

Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the licensor the applicable knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this chapter as they relate to the food service operation or retail food establishment at the time of inspection. The person in charge shall demonstrate this knowledge by compliance with this chapter by having no critical violations during the current inspection, or by being certified in food protection as specified in rule 3701-21-25 of the Administrative Code, or by responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include:

- (1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a food employee;
- (2) Explaining the responsibility of the person in charge for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease;
- (3) Describing the symptoms associated with the diseases that are transmissible through food;
- (4) Explaining the significance of the relationship between maintaining the time and temperature of time/temperature controlled for safety food and the prevention of foodborne illness;
- (5) Explaining the hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and fish;
- (6) Stating the required food temperatures and times for safe cooking of time/temperature controlled for safety food including eggs, fish, meat, and poultry;
- (7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of time/temperature controlled for safety food;
- (8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:
  - (a) Cross contamination;
  - (b) Hand contact with ready-to-eat foods;
  - (c) Handwashing; and
  - (d) Maintaining the food service operation or retail food establishment in a clean condition and in good repair.
- (9) Identifying major food allergens including milk, egg, fish, tree nuts, wheat, peanuts, and soybeans as specified in paragraph (B) (66) of rule 3717-1-01 of the Administrative Code;
- (10) Explaining the relationship between food safety and providing equipment that is:
  - (a) Sufficient in number and capacity; and
  - (b) Properly designed, constructed, located, installed, operated, maintained, and cleaned.
- (11) Explaining correct procedures for cleaning and sanitizing utensils and food-contact surfaces of equipment;
- (12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections;
- (13) Identifying poisonous or toxic materials in the food service operation or retail food establishment and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of properly;
- (14) Explaining the details of how the person in charge and food employees comply with the HACCP plan that includes identifying the critical control points in the operation and associated critical limits, if a plan is required by this chapter, or an agreement between the licensor and the food service operation or retail food establishment;
- (15) Explaining the responsibilities, rights, and authorities assigned by this chapter to the:
  - (a) Food employee;
  - (b) Conditional employee;
  - (c) Person in charge;
  - (d) Licensor; and
- (16) Explaining how the person in charge, food employees, and conditional employees comply with reporting

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responsibilities and exclusion or restriction of food employees.

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3717-1-03.2 Food: protection from contamination after receiving.

\*CRITICAL VIOLATION\*

- Observed food employee preparing ready to eat sandwich with their bare hands. Employee was placing onions, tomatoes, cheese, etc. on sandwiches and then grilling the top and bottom of the sandwich as a whole. So the onion, tomato, cheese, etc. was not grilled.
- Food employees shall never touch ready to eat foods with their bare hands to prevent contamination.
- Food employee shall be educated on proper glove use immediately.

## (A) Preventing contamination from hands.

- (1) Food employees shall wash their hands as specified under paragraph (B) of rule 3717-1-02.2 of the Administrative Code.
- (2) Except when washing fruits and vegetables as specified under paragraph (G) of this rule or as specified in paragraph (A) (4) of this rule, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.
- (3) Paragraph (A)(2) of this section does not apply to a food employee that contacts exposed, ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an ingredient to a food that:
  - (a) Contains a raw animal food and is to be cooked in the food service operation or retail food establishment to heat all parts of the food to the minimum temperatures specified in paragraphs (A) and (B) of rule 3717-1-03.3 of the Administrative Code; or
  - (b) Does not contain a raw animal food but is to be cooked in the food service operation or retail food establishment to heat all parts of the food to a temperature of at least one hundred and sixty-five degrees Fahrenheit (seventy-four degrees Celsius).
- (4) Food employees not serving a highly susceptible population, may contact exposed ready-to-eat food with their bare hands if:
  - (a) The license holder obtains prior approval from the licensor;
  - (b) Written procedures are maintained in the food service operation or retail food establishment and made available to the licensor upon request that include:
    - (i) For each bare hand contact procedure, a listing of the specific ready-to-eat foods that are touched by bare hands;
    - (ii) Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained as specified under paragraphs (G), (L), and (O) of rule 3717-1-05.1 of the Administrative Code, and paragraphs (B), (C), and (E) of rule 3717-1-06.2 of the Administrative Code are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted.
  - (c) A written employee health policy that details how the food service operation or retail food establishment complies with rule 3717-1-02.1 of the Administrative Code including:
    - (i) Documentation that food employees and conditional employees acknowledge that they are informed to report information about their health as it relates to gastrointestinal symptoms and diseases that are transmittable through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code;
    - (ii) Documentation that food employees and conditional employees acknowledge their responsibilities as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code; and
    - (iii) Documentation that the person in charge acknowledges the responsibilities as specified under paragraphs (B), (C), (D), and (E) of rule 3717-1-02.1 of the Administrative Code.
  - (d) Documentation that food employees acknowledge that they have received training in:
    - (i) The risks of contacting the specific ready-to-eat foods with bare hands;
    - (ii) Proper handwashing as specified under paragraph (B) of rule 3717-1-02.2 of the Administrative Code;
    - (iii) When to wash their hands as specified under paragraph (C) of rule 3717-1-02.2 of the Administrative Code;
    - (iv) Where to wash their hands as specified under paragraph (D) of rule 3717-1-02.2 of the Administrative Code;
    - (v) Proper fingernail maintenance as specified under paragraph (F) of rule 3717-1-02.2 of the Administrative Code;
    - (vi) Prohibition of jewelry as specified under paragraph (G) of rule 3717-1-02.2 of the Administrative

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Code; and

(vii) Good hygienic practices as specified under paragraphs (A) and (B) of rule 3717-1-02.3 of the Administrative Code.

(e) Documentation that hands are washed before food preparation and as necessary to prevent cross contamination by food employees as specified under paragraphs (A), (B), (C), and (D) of rule 3717-1-02.2 of the Administrative Code during all hours of operation when the specific ready-to-eat foods are prepared;

(f) Documentation that food employees contacting ready-to-eat food with bare hands use two or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact:

(i) Double handwashing;

(ii) A hand antiseptic after handwashing as specified under paragraph (E) of rule 3717-1-02.2 of the Administrative Code;

(iii) Incentive programs such as paid sick leave that assist or encourage food employees not to work when they are ill; or

(iv) Other control measures approved by the licenser; and

(g) Documentation that corrective action is taken when paragraphs (A)(4)(a) to (A)(4)(f) of this rule are not followed.

(5) Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.

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3717-1-03.2 Food: protection from contamination after receiving.

-- Found wet wiping rag beng store on the counter. When it was stored it was placed in soap and water.

-- Wet wiping cloths shall be stored in a chemical sanitizer to prevent the growth of organisms.

-- Wet wiping cloth shall be sotred properly as soon as possible.

(M)Wiping cloths - use limitation.

(1) Cloths that are in use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be:

(a) Maintained dry; and

(b) Used for no other purpose.

(2) Cloths that are in use for wiping counters and other equipment surfaces shall be:

(a) Held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code; and

(b) Laundered daily as specified under paragraph (B)(4) of rule 3717-1-04.7 of the Administrative Code.

(3) Cloths that are in use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes.

(4) Dry wiping cloths and the chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be free of food debris and visible soil.

(5) Containers of chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles.

(6) Single-use disposable sanitizer wipes shall be used in accordance with EPA - approved manufacturer's label use instructions.

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3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

-- Found build up on the hood system, in the bottom of the prep table, and in the bottom of the deli case.

-- All equipment shall be free of build up to prevent the growth of organisms.

-- Items shall be cleaned as soon as possible.

(A)Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

(2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.

- Found that none of the trash cans in the females restroom had lids.
- Female restroom shall have trash cans with lids to prevent contamination.
- Lids shall be obtained and used as soon as possible.

(H)Toilet room receptacle - covered.

A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

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3717-1-06.1 Physical facilities: design, construction, and installation.

- Found areas through out the facility where the floors, walls and ceiling were in need or repair.
- All floors, walls, and ceiling shall be smooth and easily cleanable to prevent the growth of organisms.
- Areas in the facility shall be replacd/repared as soon as possible.

(A)Floors, walls, and ceilings.

Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

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3717-1-06.2 Physical facilities: numbers and capacities.

- Found there was no paper towels at the hand washing sink in the kitchen. The paper towels were being stored on their side on top of the microwave.
- Paper towels shall be stored in a holder by the hand washing sink to prevent contamination.
- A paper towel holder shall be obtained and used as soon as possible.

(C)Handwashing sinks - hand drying provision.

Each handwashing sink or group of adjacent handwashing sinks shall be provided with:

- (1) Individual, disposable towels;
- (2) A continuous towel system that supplies the user with a clean towel;
- (3) A heated-air hand drying device; or
- (4) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

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3717-1-06.2 Physical facilities: numbers and capacities.

- Found no handwashing poster at the handwashing sink in the kitchen.
- Handwashing poster shall be posted to prevent contamination.
- Handwashing poster shall be posted as soon as possible

(E)Handwashing signage.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

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3717-1-06.4 Physical facilities: maintenance and operation.

- Found build up on the floors through out the facility.
- Floors shall be kept free of build up to prevent the growth of organisms.
- Floors shall be deep cleaned as soon as possible.

(B)Cleaning - frequency and restrictions.

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- (1) The physical facilities shall be cleaned as often as necessary to keep them clean.
- (2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.  
This requirement does not apply to cleaning that is necessary due to a spill or other accident.

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3717-1-06.4 Physical facilities: maintenance and operation.

- Found that none of the restrooms had self closing doors.
- Restrooms shall have self closing doors to prevent contamination.
- Item shall be replaced/repaired as soon as possible.

(l) Closing toilet room doors.

Toilet room doors as specified under paragraph (L) of rule 3717-1-06.1 of the Administrative Code shall be kept closed except during cleaning and maintenance operations.

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- Temperatures at time of inspection were as follows:
  - Ham: 41°F
  - Hot dog: 176°F

Inspected by <b>BOBBI CONRAD</b>	R.S./SIT # <b>132937</b>	Licensor <b>Gallia County Health District</b>	
Received by	Title	Phone <b>1-740-245-5253</b>	

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.