

Est. Name	Address	Insp. Date	Purpose	Retail Violation	Food Violation	Viol. Weight	Critical / Non-	Remarks
Remke Market	5016 Old Taylor Mill rd	2/18/08	Regular	31R		4	C	Hand sink was blocked in the produce department. Hands must be accessible for handwashing at all times
Remke Market	5016 Old Taylor Mill rd	2/18/08	Regular		31	4	C	Hand sink was blocked in the produce department. Hands must be accessible for handwashing at all times
Remke Market	5016 Old Taylor Mill Rd	8/9/07	Regular	20R		4	C	Sanitizer bucket was empty at 3-compartment sink in Produce Dept.
Remke Market	5016 Old Taylor Mill Rd	8/9/07	Regular		20	4	C	Sanitizer bucket was empty at 3-compartment sink in Produce Dept.
Remke Market	5016 Old Taylor Mill Rd	8/9/07	Regular	31R		4	C	Misc. items stored in hand sink in Produce Dept. at time of inspection (hand sinks must be empty and easily accessible for hand washing at all times).
Remke Market	5016 Old Taylor Mill Rd	8/9/07	Regular		31	4	C	Misc. items stored in hand sink in Produce Dept. at time of inspection (hand sinks must be empty and easily accessible for hand washing at all times).
Remke Market	560 Clock Tower Way	8/4/08	Regular		4	4	C	Chicken warmer at deli and in front of cash registers should reach and maintain 140 degrees or more.
Remke Market	560 Clock Tower Way	8/4/08	Regular		20	4	C	Non-chlorine based sanitizing solutions not used in accordance with label directions. Ammonia solution needed for deli department.
Remke Market	560 Clock Tower Way	8/4/08	Regular	41R		5	C	Ammonia concentration should be 200 ppm., not 300 ppm or more at bakery.
Remke Market	560 Clock Tower Way	12/19/07	Regular	1R		5	C	Canned food products observed which indicate swelling, leaking, rusting or severe dents. Badly dented cans should not be put up for sale
Remke Market	560 Clock Tower Way	12/19/07	Regular	3R		5	C	Potentially hazardous food not maintained at 45 degrees Fahrenheit or below at all times except during necessary periods of preparation and service. Salad bar at 53 degrees.
Remke Market	560 Clock Tower Way	12/19/07	Regular	20R		4	C	Chlorine sanitizer concentration level for mechanical chemical sanitizing of utensils and equipment less than 50 ppm.
Remke Market	560 Clock Tower Way	12/19/07	Regular		20	4	C	Chlorine sanitizer concentration level for mechanical chemical sanitizing of utensils and equipment less than 50 ppm.
Remke Market	560 Clock Tower Way	12/19/07	Regular	41R		5	C	Toxic items not properly stored. Cleaners insect spray etc. should not be stored with food service items. [sic]
Remke Market	6920 Burlington Pike	12/28/07	Regular	1R		5	C	Outdated bottle of Trauth 16 oz. milk -dated 12/25/07. Expired Favorite fresh eggs, 1 box of 12, dated 12/26/07. Expired similac alimentum, 1 qt. size, #6, dated 12/01/07. Outdated Slim-fast optima 12.83 oz. #1, dated 6/2007.
Remke Market	6920 Burlington Pike	3/9/07	Regular		12	5	C	Open drink in walk in cold storage unit
Remke Market	6920 Burlington Pike	3/9/07	Regular	12R		5	C	Open drink in walk in cold storage unit

Remke Market	2501 Dixie Highway	4/21/08	Regular	1R		5	C	10 packs of Bayer Extra Strength medicine was expired. 3 packs of Benadryl Allergy medicine was expired.
Remke Market	2501 Dixie Highway	4/21/08	Regular	41R		5	C	Toxic items not properly labeled. Two bottles of cleaner were not labeled relative to their contents.
Remke Market	2501 Dixie Highway	4/21/08	Regular		41	5	C	Toxic items not properly labeled. Two bottles of cleaner were not labeled relative to their contents.
Remke Market	2501 Dixie Highway	9/25/07	Regular	1R		5	C	7 - boxes of children's Tylenol Meltaways were observed past their expiration date. 4- boxes of Zantac were observed past their expiration date. (these items were removed from the shelves immediately)
Remke Market	2501 Dixie Highway	9/25/07	Regular		3	5	C	Potentially hazardous food not maintained at 140 degrees Fahrenheit or higher at all times except during necessary periods of preparation and service. A rotisserie [sic] chicken was observed at 125 degrees in the hot hold unit. The item was present way in the front of the open style hot hold unit where the ambient air temperature had a big influence on the products [sic] temperature. Establishment needs to make sure these chickens are stored towards the rear of the unit where the heating coils of the unit can maintain the product at a minimum of 140 degrees F. This chicken was discarded.
Remke Market	2501 Dixie Highway	3/26/07	Regular	1R		5	C	3 boxes of Anacin aspiriin [sic] tablets were observed past their expiration date.
Remke Market	2501 Dixie Highway	3/26/07	Regular		3	5	C	Potentially hazardous food not maintained at 140 degrees Fahrenheit or higher at all times except during necessary periods of preparation and service. Rotisserie [sic] chicken's were being held at 128 degrees F.
Remke Market	2501 Dixie Highway	3/26/07	Regular		20	4	C	No sanitizer was available for sanitizing the dishes and utensils at the three compartment sink in the meat dept.
Remke Market	1952 North Bend	12/12/07	Regular	1R		5	C	Observed expired milk in refrigeration unit - coffee bar area Observed canned food products with severe dents - deli area Observed expired salad dressings - deli area Observed expired yogurt on display
Remke Market	1952 North Bend	12/12/07	Regular		1	5	C	Observed expired milk in refrigeration unit - coffee bar area Observed canned food products with severe dents - deli area Observed expired salad dressings - deli area Observed expired yogurt on display
Remke Market	1952 North Bend	12/12/07	Regular		41	5	C	Chlorine sanitizer for food contact surfaces greater than 400 ppm
Remke Market	1952 North Bend	6/19/07	Regular		12	5	C	Employee drinks stored with food products throughout establishment

Remke Market	1952 North Bend	6/19/07	Regular	12R		5	C	Employee drinks stored with food products throughout establishment
Remke Market	1952 North Bend	6/19/07	Regular	31R		4	C	Water (hot and cold) off to handsink - meat dept
Remke Market	82 Carothers Rd	9/18/08	Regular		41	5	C	Toxic items not properly stored Cleaners stored improperly in deli
Remke Market	82 Carothers Rd	3/20/08	Regular		4	4	C	Hot foods need to be adjusted to maintain a temperature of 140 F
Remke Market	82 Carothers Rd	3/20/08	Regular		41	5	C	Toxic items not properly labeled. at deli [sic]
Remke Market	82 Carothers Rd	9/26/07	Regular	1R		5	C	outdated milk in front cooler by bakery
Remke Market	3950-A Turkeyfoot Road	5/8/08	Regular	1R		5	C	Two gallons of milk was observed past its expiration date. 2 8oz. bottles of milk were observed past their expiration date. 39 boxes of Adult low strength aspirin were expired. 2 boxes of regular strength aspirin were expired. 3 boxes of children's ibuprofen [sic] were expired. 1 box of Chlor trimeton [sic] Allergy medicine was expired. 2 boxes Vick's Nyquil sinus were expired. 2 boxes of Robitussin cold & cough were expired. 10 bottles of alka seltzer plus night cold medicine was expired. These items were removed from the retail shelves.
Remke Market	3950-A Turkeyfoot Road	5/8/08	Regular		4	4	C	Lack of properly maintained refrigeration, freezing and holding units for potentially hazardous foods. Salad bar products observed at 53 degrees F. Rotisserie [sic] chicken and ribs hot hold unit holding product at 120 degrees F. Chicken in the deli hot hold display case observed at 120 degrees. F.
Remke Market	3950-A Turkeyfoot Road	5/8/08	Regular		20	4	C	No sanitizer was available for sanitizing the dishes and utensils at the three compartment sink in the produce prep area. No sanitizer [sic] present in the produce prep area.
Remke Market	3950-A Turkeyfoot Road	5/8/08	Regular	31R		4	C	Handwashing facility not accessible. Handwash sink in the butcher's area was filled with cleaning supplies.
Remke Market	3950-A Turkeyfoot Road	11/13/07	Regular	1R		5	C	3 - boxes of Junior strength acetaminophen was observed past its expiration date. 12 - boxes of Alavert Allergy medicine were observed past its expiration date. [sic all]
Remke Market	3950-A Turkeyfoot Road	11/13/07	Regular		12	5	C	Employee drinking in undesignated area. Personal drink (opened can of mountain dew) observed in a box with salt in the deli's single serve item storage room.
Remke Market	3950-A Turkeyfoot Road	11/13/07	Regular	20R		4	C	Quaternary ammonia sanitizer concentration was too low in the vegetable prep 3 compartment sink Needs to be between 200-400 ppm.
Remke Market	3950-A Turkeyfoot Road	5/31/07	Regular		20	4	C	Quaternary ammonia sanitizer concentration was too low at the three compartment sink in the vegetable prep area. Needs to be between 200-300 ppm.

Remke Market	3950-A Turkeyfoot Road	5/31/07	Regular	41R		5	C	Toxic items not properly stored Cleaners observed being stored above single serve plates near the cash registers. Fuel injector cleaner being stored above food items on a portable shelving unit at the end of aisle 13.
Hamilton County, Ohio								
Remke Market	4116 Webster Ave	2/25/08	Standard				C	PHF, 41°F cold holding: Potentially hazardous foods were being held temperatures above 41° F (5°C).
Remke Market	4116 Webster Ave	2/25/08	Standard				C	Facilities: Pest control: The presence of insects, rodents, and other pests is not being adequately controlled or minimized.
Remke Market	4116 Webster Ave	2/25/08	Standard				C	RTE PHF, Date marking- prepared in processing plant: Ready-to-eat, potentially hazardous food that was prepared in a food processing plant and subsequently opened in a food service operation or a retail food establishment is not properly date marked.
Remke Market	4116 Webster Ave	9/27/07	Standard	3.4	F		C	PHF, 41°F cold holding: Potentially hazardous foods were being held temperatures above 41° F (5°C).
Remke Market	4116 Webster Ave	9/27/07	Standard	3.4	K		C	Reduced oxygen packaging (ROP) - HACCP to control clostridium botulinum, which identifies food to be packaged: the food facility is packaging food using reduced oxygen packaging method and does not have a H.A.C.C.P. plan that includes all the required criteria.
Remke Market	4116 Webster Ave	9/27/07	Standard	4.5	B		C	Equipment cleanliness - food contact: Food-contact surfaces were dirty.
Remke Market	4116 Webster Ave	1/22/07	Standard	4.5			C	Observed potato slicer in deli with heavy, dried food debris. Note: All equipment shall be thoroughly cleaned and sanitized after used to prevent debris build-up and food cross-contamination