

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Nancy's custom cakes & catering</i>	License number <i>44</i>	Date <i>2-22-17</i>
Address <i>750 S. Main St. Ansonia</i>	Category/Descriptive <i>C45</i>	
License holder <i>Nancy Isch</i>	Inspection time (min)	Travel time (min)

Comments:

Phone call with Nancy. She is not catering for a few weeks. Not open for an inspection until then.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Inspected by <i>Megan Kellew</i>	R.#/SIT# <i>14334</i>	Licenser <i>Darke CO #10</i>			
Received by	Title	Phone			

SCANNED

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Nancy's Custom Cakes & Catering</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>44</i>	Date <i>2-2-17</i>
Address <i>750 S Main St ANSONIA</i>	Category/Descriptive <i>CHS</i>		
License holder <i>Nancy Isch</i>	Inspection time (min) <i>70</i>	Travel time (min)	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)		Sample date/result (if required)

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, specifications 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 premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

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

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, construction, 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

Administrative

901:3-4 OAC
3701:21 OAC

Violation(s)/Comment(s)

Satisfactory at time of inspection.

Inspected by <i>Megan Kellew</i>	R.S./SIT # <i>143136</i>	License # <i>Darke CO #10</i>
Received by <i>[Signature]</i>	Title <i>[Signature]</i>	Phone

Critical Control Point Inspection **SCANNED**

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Nancy's Custom Cakes & Catering</i>	License number <i>44</i>	Date <i>2-2-17</i>
Address <i>750 S Main St. Ansonia</i>	Category/Descriptive <i>C45</i>	
License holder <i>Nancy Isch</i>	Inspection time (min) <i>40</i>	Travel time (min)

Comments:

*Satisfactory at time
of inspection.*

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
<i>Lettuce</i>	<i>Cold Hold</i>	<i>41°F</i>			
<i>lasagna sauce</i>	<i>Hot Hold</i>	<i>195°F</i>			
Inspected by <i>Megan Keller</i>	R.S./SJT# <i>145136</i>	Licenser <i>Darke OD #110</i>			
Received by <i>Nancy Isch</i>	Title	Phone			