

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Farmer Brown	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 17	Date 3-3-17
Address 6363 Hollansburg Sampson		Category/Descriptive C3S	
License holder Rodman Brown	Inspection time (min)	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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Poisonous or Toxic Materials

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

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
<input checked="" type="checkbox"/> 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

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

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

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.4(G) Observed ham in sausage in Prep tables without a date. Also observed shredded lettuce in 2 door refrigerator not dated. Discussed all time/temperature ^{controlled for} safety and ready to eat foods shall be date marked for 7 days to limit the growth of bacteria. Repeat.

4.2(I) Observed bleach test strips for a Quat based sanitizer. Please acquire some quat test strips. A test kit that accurately measures the concentration in ppm of sanitizing solutions shall be provided. Education given on how to use test strips.

Inspected by Julia Schumtner	R.S./SIT # 16-4029	Licensor DCHD
Received by Farmer Brown	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Farmer Brown	Type of visit Standard	Date 3.3.17
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Violation(s)/Comment(s)

All other previous violations have been corrected.

Notes: Discussed the hoods shall be cleaned soon due to build-up.

Discussed employee health policy and body fluid clean up kit.

*Shelving units in walk-in cooler look nice.

Inspected by Anna Schuiteman	R.S./SIT # 116-40291	Licenser DCHD
Received by Bob Brown	Title	Phone