

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Janets Broadway Bakery</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>109</i>	Date <i>3-13-17</i>
Address <i>316 S. Broadway Greenville</i>		Category/Descriptive <i>C2S</i>	
License holder <i>Janet Wideman</i>	Inspection time (min) <i>90</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

<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

<input type="checkbox"/> 4.4 Maintenance and operation
<input 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

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

Food

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

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 type="checkbox"/> 5.4 Refuse, recyclables, and returnables

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

Equipment, Utensils, and Linens

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

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Administrative

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

Violation(s)/Comment(s)

(4.21) No test strips available at time of inspection for chlorine sanitizer. Discussed a test kit shall be provided to accurately measure the strength of sanitizing solution in ppm.

(2.4c) No health policy available at time of inspection. Discussed food & conditional employees are shall be informed in a verifiable manner of their responsibility to report to PIC information about their health as it relates to diseases that are transmissible through food. Example will be emailed.

Inspected by <i>Megan Keller</i>	R.S./SIT # <i>143134</i>	Licensor <i>Darke Co HD</i>
Received by <i>Janet Wideman</i>	Title <i>owner</i>	Phone <i>423-9954</i>

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Janets Broadway Bakery	Type of visit Standard	Date 3-13-17
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Violation(s)/Comment(s)

(2.4C) No policy available for bodily fluid accidents. Discussed retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the operation. The procedures shall address the specific actions employees must take to minimize the spread of contamination & the exposure of employees, consumers, food, & surfaces to vomitus or fecal matter.

Discussed to store personal items & billing/mailling not on food contact surfaces. ✓

Inspected by Trigam Keller	R.S./SIT # 143136	Licenser Darke Co HIP
Received by Janet Widmann	Title owner	Phone 423-9954