

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Rural King	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 188	Date 3-15-17
Address 675 Wagner Ave. Greenville		Category/Descriptive CIS	
License holder Rural King	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

<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

Food

<input type="checkbox"/>	3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1	Sources, specifications 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 type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input type="checkbox"/>	4.6	Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7	Laundrying
<input type="checkbox"/>	4.8	Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0	Water
<input checked="" 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

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

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

Administrative

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

Violation(s)/Comment(s)

3.2C) Observed a tote of spaghetti noodles being stored on the floor. Food shall be protected from contamination by storing the food at least 6 inches off the floor.

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

Inspected by <i>Jana Schurterman</i>	R.S./SIT # 16-4029	Licensor DCHD
Received by <i>John Papp</i>	Title Assistant Manager	Phone

State of Ohio
Continuation Report

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Name of Facility Rural King	Type of visit Standard	Date 3/15/17
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Violation(s)/Comment(s)

5.1C) Observed employee bathrooms at a temperature of 53-55 F. A handwashing sink shall be equipped to provide water at a temperature of at least 100 F through a mixing valve or combination faucet. Please repair.

Notes: Discussed employee health policy.

Inspected by <i>[Signature]</i>	R.S./SIT # 164029	Licenser DCHP
Received by <i>[Signature]</i>	Title ASSISTANT MANAGER	Phone