State of Ohio

Standard Inspection Report

Author	rity: Chapters 3717 and 3715 Ohio Revise	d Code
Name of facility HUMAN HU H	//// AFSO □ RFE	ense number Date
Address & Albuant	Y (CAY/OFY)	egory/Descriptive NO39
Elicense holder VFW 4	161	vel time (m/in) Other
Type of visit (check) Standard Follow up Foodb Complaint Prelicensing Consu	orne 🗌 30 day	low-up date (if required) Sample date/result (if required)
3717-1 OAC Violation Checked Management and Personnel		Poisonous or Toxic Materials
2.1 Employee health	4.4 Maintenance and operation	7.0 Labeling and identification
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils	7.1 Operational supplies and applications
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils	7.2 Storage and display separation
2.4 Supervision	4.7 Laundering	
	4.8 Protection of clean items	Special Requirements
Food		8.0 Fresh juice production
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste	8.1 Heat treatment dispensing freezers
3.1 Sources, specifications and original containers	5.0 Water	8.2 Custom processing
3.2 Protection from contamination after receiving	5.1 Plumbing system	8.3 Bulk water machine criteria
3.3 Destruction of organisms	5.2 Mobile water tanks	8.4 Acidified white rice preparation criteria
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid waste and rainwater	9.0 Facility layout and equipment specifications
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables	20 Existing facilities and equipment
3.6 Discarding or reconditioning unsafe, adulterated		
3.7 Special requirements for highly susceptible populations	Physical Facilities	Administrative
Environment Ilterails and Linear	6.0 Materials for construction and repair	901:3-4 OAC
Equipment, Utensils, and Linens	6.1 Design, construction, and installation	3701-21 OAC
4.0 Materials for construction and repair	6.2 Numbers and capacities	
4.1 Design and construction	6.3 Location and placement	
4.2 Numbers and capacities	6.4 Maintenance and operation	
4.3 Location and installation		
Previous violations corrected. (4.5) Observed a build up of debn's on ice machine. Discussed food contact surfaces shall be cleaned on a trequest - e nough basis to limit arouth contical. PIC Stated She will clean it.		
Vinspected by MAN (0101) R.S./SIT # 213/0 Licensor JVW (0) 1-11)		
Received by P R	Title / ////	Phone

HEA 5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture

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