## State of Ohio

## State of Onio Standard Inspection Report 2717 and 3715 Ohio Revised Code

	ority:	Ch	apters 3717 ar	nd 3715 Ohio Rev	ised Co	de			
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Address						/Des	criptive		
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License holder		Inspection time (min)	Travel time (min)			Other			
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□ Standard □ Follow up □ Food	☐ 30 day		Trollow-up date (ir required			Sample date/result (it required			
Complaint Prelicensing Cons	ultatio	on .	☐ Other <i>specif</i> y	/			-15.4.		
3717-1 OAC Violation Checked									
Management and Personnel					Pois	ono	us or Toxic Ma	terials	
2.1 Employee health		4.4	Maintenance and opera	otion		7.0 Labeling and identification			
2.2 Personal cleanliness		4.5	Cleaning of equipment	and utensils	<b>-</b>		.1 Operational supplies and applications		
2.3 Hygienic practices	-	4.6	Sanitizing of equipment	<b>-</b>		Storage and dis			
2.4 Supervision		4.7 Laundering							
Food		4.8 Protection of clean items			Special Requirements				
3.0 Safe, unadulterated and honestly presented	Ma	tor N	lumbing, and Waste		_		Fresh juice prod		
3.1 Sources, specification and original containers	***	-	Water		<b>-</b>	8.1		dispensing freezers	
3.2 Protection from contamination after receiving	-	5.1	Plumbing system			8.2			
3.3 Destruction of organisms	-	5.2					Bulk water mach		
3.4 Limitation of growth of organisms		5.3	Sewage, other liquid wa	acto and rainwater				rice preparation criteria	
3.5 Identity, presentation, on premises labeling	-	5.4	Refuse, recyclables, and	······································				nd equipment specifications	
3.6 Discarding or reconditioning unsafe, adulterated				i lo tarrido los		20	Existing facilities	s and equipment	
3.7 Special requirements for highly susceptible populations Physics			Physical Facilities			Administrative			
Equipment, Utensils and Linens	6.0 Materials for construction and repair					901:3-4 DAC			
4.0 Materials for construction and repair	_	6.1 Design, construction and installation				370	11-21 OAC		
4.1 Design and construction		6.2			_		and the second		
4.2 Numbers and capacities	6.3 Location and placement				_		1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -		
4.3 Location and installation	L	6.4	Maintenance and operat	tion				<u> </u>	
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HEA 530212/10 Ohio Department of Health  AGR 1268/12/10 Ohio Department of Agriculture	Dist	ıbuti	on: Top copy—Opera	ator, Bottom copy-Loc	al health de	epart	ment	ng of	

## **State of Ohio Standard Inspection Report**Authority: Chapters 3717 and 3715 Ohio Revised Code

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Name of facility	nimac	Check one	License number		Date						
Brilliant Beginn	111/42,	FSO D RFE			111-01/1						
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3717-1 OAC Violation Checked											
Management and Personnel	Poisono	us or Toxic Ma	toriale								
2.1 Employee health	4.4 Maintenance and or	peration		7.0 Labeling and identification							
2.2 Personal cleanliness					7.1 Operational supplies and applications						
2.3 Hygienic practices	4.6 Sanitizing of equipm		7.2 Storage and display separation								
2.4 Supervision	4.7 Laundering										
Food	4.8 Protection of clean i	Special Requirements									
3.0   Safe, unadulterated and honestly presented	Water, Plumbing, and Was	ta '		8.0 Fresh juice production							
3.1 Sources, specification and original containers	5.0 Water	l <del>e</del>	8.1		dispensing freezers						
3.2 Protection from contamination after receiving	5.1 Plumbing system	**************************************	8.2	Custom process							
3.3 Destruction of organisms	5.2 Mobile water tanks		8.3	Bulk water mach							
3.4 Limitation of growth of organisms		waste and rainwater			rice preparation criteria						
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables,			Existing facilities	nd equipment specifications						
3.6 Discarding or reconditioning unsafe, adulterated	Luck change	and returnation		Existing facilities	s and equipment						
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administrative								
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