

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Brilliant Beginnings	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 129	Date 6/21/14
Address 380 Marker Rd Versailles		Category/Descriptive C3S	
License holder Jill Brewer	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

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
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

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

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

Physical Facilities

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

Poisonous or Toxic Materials

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

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

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

6.0) Observed absorbent ceiling tiles in the restrooms. Discussed ceiling tiles shall be smooth, easily cleanable, and nonabsorbent for areas subject to moisture such as restrooms.

4.4A) Observed the door seal on the 2 door freezer broken away from the door. Equipment shall be maintained intact & tight according to the manufacturer's specifications. Please repair as soon as possible.

6.1) ~~3.24~~) Observed a build up on the bathroom vents. Ventilating systems shall be free of accumulation. Please clean as soon as possible.

Inspected by <i>Anna Schmitter</i>	R.S./SIT # 1104029	Licensor DCHD	Date
Received by <i>R. S. Alt</i>	Title	Phone	



State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

6/21/14

Facility name Brilliant Beginnings	Type of inspection Standard
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Violation(s)/Comment(s)

- Notes: Discussed body fluid spill clean up kit, employee policy & manager's training.
- Please notify the health department with the date of the last hood cleaning (internal).
- Discussed hand washing b/w tasks.

Inspected by <i>Anna Schuster</i>	R.S./SIT # 104029	Licenser DOHD
Received by <i>Steve Alt</i>	Title	Phone