State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

N	6200	f facility			Check one	License numb	or	Date			
Name of facility VEEK-SIDE					FSO RFE	100.1		12.28.14			
A'	ddress	179 N. Center S	4 1	?	Category/Desc	criptive	dan i				
Li	icense	holder T. C. C.		Ac. Juille	Inspection time (min)	Travel time (m	in)	Other			
_	- E - G	NEATUR EXPRESS				Fallers un elete	tie and a silver all	Consula data requit (if you ired)			
	Sta	visit (check) ndard			·y	Follow-up date (if requ		Sample date/result (if required)			
		OAC Violation Checked									
Ma		ment and Personnel	r				us or Toxic Ma				
\vdash	2.1	Employee health		4.4 Maintenance and operation			Labeling and identification				
-	2.2	Personal cleanliness		.5 Cleaning of equipment		7.1		pplies and applications			
\vdash	2.3	Hygienic practices	L	4.6 Sanitizing of equipment and utensils		7.2	Storage and di	splay separation			
L	2.4	Supervision		4.7 Laundering		- Special	Special Requirements				
Fo	od		4.8 Protection of clean items		ns ————————————————————————————————————		.0 Fresh juice production				
	3.0	Safe, unadulterated and honestly presented	Water	, Plumbing, and Waste		8.1		dispensing freezers			
	3.1	Sources, specifications and original containers	15	.0 Water		8.2	Custom proces				
L	3.2	Protection from contamination after receiving	E	.1 Plumbing system			Bulk water mad				
L	3.3	Destruction of organisms	1	.2 Mobile water tanks		8.4	Acidified white	rice preparation criteria			
	3.4	Limitation of growth of organisms	1	.3 Sewage, other liquid w	vaste and rainwater			and equipment specifications			
L	3.5	Identity, presentation, on premises labeling	1	.4 Refuse, recyclables, ar	nd returnables	20	Existing faciliti	es and equipment			
L	3.6	Discarding or reconditioning unsafe, adulterated									
	3.7	Special requirements for highly susceptible populations	Physical Facilities 6.0 Materials for construction and repair			Administrative					
Fa	uinme	nt, Utensils, and Linens			· · · · · · · · · · · · · · · · · · ·		1:3-4 OAC				
-4	4.0	Materials for construction and repair		.1 Design, construction, a		<u> </u>	01-21 OAC				
\vdash	4.1	Design and construction		.2 Numbers and capacitie							
\vdash	4.2	Numbers and capacities	-	.3 Location and placement.4 Maintenance and open							
\vdash	4.3	Location and installation		.4 Maintenance and oper	ation						
L_	1.0	coodion and modulation									
V	<u>iolat</u> i	ion(s)/Comment(s)		. 1				h			
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State of Ohio

Standard Inspection Report

Autho	rity: Chapters 3717 ar	nd 3715 Ohio Revi	sed Code							
Name of facility		Check one	License number	Date						
Creekside		K FSO □ RFE	1036	12-14-16						
Address Mg N. Center	St. Versai	lles	Category/Descriptive							
Reator Expres		Inspection time (min)	Travel time (min)	Other						
Type of visit (check)			Follow-up date (if required)	Sample date/result (if required)						
	oorne	у	2 WKS							
3717-1 OAC Violation Checked Management and Personnel			Poisonous or Toxic Ma	aterials						
2.1 Employee health	4.4 Maintenance and opera	ation	7.0 Labeling and identification							
2.2 Personal cleanliness	4.5 Cleaning of equipment	and utensils		oplies and applications						
2.3 Hygienic practices	4.6 Sanitizing of equipmen	t and utensils	7.2 Storage and display separation							
2.4 Supervision	4.7 Laundering									
	4.8 Protection of clean item	ns	Special Requirements							
Food		•	8.0 Fresh juice prod							
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste			dispensing freezers						
3.1 Sources, specifications and original containers	5.0 Water		8.2 Custom process							
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3 Bulk water mad							
3.3 Destruction of organisms	5.2 Mobile water tanks			rice preparation criteria						
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid w			and equipment specifications						
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, an	d returnables	20 Existing facilities	es and equipment						
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities		Administrative							
3.7 Special requirements for highly susceptible populations	6.0 Materials for construct	ion and ranair								
Equipment, Utensils, and Linens	6.1 Design, construction, a		901:3-4 OAC							
4.0 Materials for construction and repair	6.2 Numbers and capacitie		3701-21 OAC							
4.1 Design and construction			- Nixes. Dis	ocussed emplo policy. bodyf n up kit 3 m						
4.2 Numbers and capacities	6.3 Location and placemen		H harly i	Miles Dockif						
4.3 Location and installation	6.4 Maintenance and opera	etion	_ near	Policy VII & To						
4.5 Location and histaliation			Sbill clear	Vob Ku su						
			training.							
		* HO	and wash Si	ans Oliven						
Violation(s)/Comment(s)		77 1 10	AT ICI VOCOT TO	3, 13 0, 10C1 1.						
(4.5A) Observed a build-up of debris on the oven around										
the deep fryers an	the deep fryers and 3 door freezer. Equipment food-conta									
Surfaces and utensi		<u>, cleaned</u>		to touch. 3						
	V 1	<u>luipment</u>	Shall be	Kept free						
Of 1000 resions 3 de	Ot tood residue 3 debris.									
(ALID) Macarada a casa	o build		Ina Minist							
(1,41)) (Moserved greas	11 - 1 ()	AP ON T	he vent	s above						
the tryers. Floo	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	e Clean	<i>C</i> 1	more						
trequent basis to prevent build up of debris for										
Hive hazard. C	riticalo			·						
Inspected by	R.S./SIT#	Licensor								
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HEA 5302 2/12 Ohio Department of Health	Distribution: Top copy—Ope	erator, Bottom copy—Lo	cal health department							
AGR 1268 2/12 Ohio Department of Agriculture				pgof						