State of Ohio

Standard Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

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Name of facility			Check one	License	numbe		Date	
1	M/	` /	FSO RFE	10	741	1	12/0/15	
Darke Co. Family 4	MI	<u> </u>	1 -	1			10/9/119	
Address					y/Desci		*	
301 Wagner Ave. Greenville						(35)		
License holder			Inspection time (min)	Travel tir	me (mir		Other	
License holder	1.1		Vohach			."		
HATTER LA	111	١N	ICOUID					
Type of visit (check)		i		Follow-u	up date	(if required)	Sample date/result (if required)	
Standard Follow up Foodl			☐ 30 day					
☐ Complaint ☐ Prelicensing ☐ Const	ultatio	<u>n</u>	☐ Other specify					
3717-1 OAC Violation Checked								
				. Po	siconom	or Toxic Ma	tarials	
Management and Personnel		1441	Maintenance and energine	- i-		Labeling and ide		
2.1 Employee health		4.4	Maintenance and operation	⊣				
2.2 Personal cleanliness	\times		Cleaning of equipment and utensils				plies and applications	
2.3 Hygienic practices		4.6	Sanitizing of equipment and utensils		7.2	Storage and dis	play separation	
2.4 Supervision		4.7	Laundering	c_	nacial R	equirements		
End		4.8	Protection of clean items		_	Fresh juice prod	Listian	
Food	944	اـــــا د ا	15	- -				
3.0 Safe, unadulterated and honestly presented	Wa		umbing, and Waste	- , -			dispensing freezers	
3.1 Sources, specification and original containers			Water	_ _		Custom process		
3.2 Protection from contamination after receiving		5.1	Plumbing system		8.3	Bulk water mac	hine 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 a	nd equipment specifications	
3.5 Identity, presentation, on premises labeling		5.4	Refuse, recyclables, and returnables		20	Existing facilitie	es and equipment	
3.6 Discarding or reconditioning unsafe, adulterated	L	لسسسا						
3.7 Special requirements for highly susceptible populations	Phy		Facilities	A	dministr	ative		
10.7 apodat todalionistic tal tilginj ecosperies		6.0	Materials for construction and repair		901:	3-4 OAC		
Equipment, Utensils and Linens		6.1	Design, construction and installation		370	-21 OAC	en e	
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		. ,		<u> </u>	
4.3 Location and installation	L	10,1	With the first operation		1	1/2	Education Date (1)	
143 Coolini and indicandion								
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Violation(s)/Comment(s)				·		KLEWING		
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Violation(s)/Comment(s) 3, 2 (1) Food SNA	11	<u> </u>	De protected Fro	om	00	055 CC	onlamination	
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