State of Ohio

Standard Inspection Report

| Authori | ity: (| Chap | oters 3/1/ and | 37150 | mio Revi | isea Co | ue | | | |
|---|-------------------------------|--|---------------------------|---------------|-----------------------|--|---------------------------------|------------------|----------------------------------|--|
| Name of facility | | | | | Check one | | License number | | Date | |
| E&R'S | | | | | ☐ RFE | 1045 12-7 | | | 12-13-16 | |
| | | | | | | Category/Descriptive | | | | |
| 100 main St. YorkShire | | | | | | 035 | | | | |
| License holder | | | | | Inspection time (min) | | e (mir | n) | Other | |
| NICK Brollem | | | | | | | | | | |
| Type of visit (check) | | | | | | | | (if required) | Sample date/result (if required) | |
| Standard Follow up Foodborne 30 day | | | | | | | | (ii roquirou) | Sample date/result (ii required) | |
| ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify | | | | | | | | | | |
| 3717-1 OAC Violation Checked | | | | | | | | | | |
| Management and Personnel | | | | | | | Poisonous or Toxic Materials | | | |
| 2.1 Employee health | 4.4 Maintenance and operati | | | ion | | | 7.0 Labeling and identification | | | |
| 2.2 Personal cleanliness | 4.5 Cleaning of equipment a | | | nd utensils | | 7.1 Operational supplies and applications | | | | |
| 2.3 Hygienic practices | | 4.6 Sanitizing of equipment and utensils | | | | | 7.2 | Storage and disp | play separation | |
| 2.4 Supervision | | 4.7 Laundering | | | | | Canaial Daguiyamanta | | | |
| Food | 4.8 Protection of clean item | | | } | | Special Requirements 8.0 Fresh juice production | | | | |
| | Wate | or Plu | mbing, and Waste | | | _ | | | dispensing freezers | |
| 3.1 Sources, specifications and original containers | parameter | 5.0 V | | | | ¬ | | Custom processi | ·· | |
| 3.2 Protection from contamination after receiving | | | Plumbing system | | | | 1 1 | Bulk water mach | | |
| 3.3 Destruction of organisms | \rightarrow | - | Mobile water tanks | | | ⊣ | | | rice preparation criteria | |
| 3.4 Limitation of growth of organisms | - | - | Sewage, other liquid was | ste and rainw | ater | $\dashv \vdash$ | | | nd equipment specifications | |
| 3.5 Identity, presentation, on premises labeling | - | - | Refuse, recyclables, and | | | | | | s and equipment | |
| 3.6 Discarding or reconditioning unsafe, adulterated | | | | | | | | | | |
| 3.7 Special requirements for highly susceptible populations Physical Facilities | | | | | | Administrative | | | | |
| Equipment, Utensils, and Linens | \vdash | | Materials for constructio | | | | | 3-4 OAC | | |
| 4.0 Materials for construction and repair | - | - | Design, construction, and | installation | | L | 370 | 1-21 OAC | | |
| 4.1 Design and construction | 6.2 Numbers and capacities | | | | | | | | | |
| 4.2 Numbers and capacities | 6.3 Location and placement | | | | | | | | | |
| 4.3 Location and installation | 6.4 Maintenance and operation | | | | | | | | | |
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| | | | | | | | | | | |
| Violation(s)/Comment(s) | | | | | | | | | | |
| | | | | | | | | | | |
| (4.2I) No test strips available at time of | | | | | | | | | | |
| Inspection Discussed HS+ Strips Shall | | | | | | | | | | |
| bo accided to participation books | | | | | | | | | | |
| IK. Droviced to accurately measure | | | | | | | | | | |
| the strength in pom | | | | | | | | | | |
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| Inspected by A Licensor A Licensor | | | | | | | | | | |
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| Received by Title Phone | | | | | | | | | | |
| Thetal & Verneur | | | | | | | | | | |
| HEA 5302 2/12: Ohio Department of Health Distribution: Top copy—Operator, Bottom copy—Local health department OR 1369 3/43 Ohio Department of Agriculture | | | | | | | | | | |