

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>E:R's</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1045</b>	Date <b>2/8/17</b>
Address <b>100 Main St Yorkshire</b>		Category/Descriptive <b>C3S</b>	
License holder <b>Nick Broerman</b>	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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 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

6.0	Materials for construction and repair
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)

**3.4G)** Observed no date marking on the following items in the pizza prep table such as: ham, bacon, sausage. Discussed to date mark all TCS RTE foods with 7 days and if items are not used by 7<sup>th</sup> day they need to be discarded to limit growth. Critical.

**4.2I)** NO test strips available at time of inspection. Discussed test strips shall be provided to accurately measure the strength in ppm. Repeat.

Inspected by <b>Xana Schusterma</b>	R.S./SIT # <b>16.4029</b>	Licensor <b>DCHD</b>
Received by <b>[Signature]</b>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility E3R's	Type of visit Standard	Date 2/8/17
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**Violation(s)/Comment(s)**

4.5A) observed a build of debris on the prep table doors and around the grill/fryer areas. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, food residue and other debris. Critical.

Notes: Discussed employee health, body fluid kit and managers training Documents given

Inspected by <i>Laura Schumtner</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>Mark Schaefer</i>	Title	Phone