

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Farmer Brown</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>17</b>	Date <b>1/31/17</b>
Address <b>6363 Hollansburg Sampson</b>		Category/Descriptive <b>C3S</b>	
License holder <b>Rodman Brown</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) <b>1 month</b>	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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/> 4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

#### Poisonous or Toxic Materials

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

#### Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input checked="" type="checkbox"/> 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

#### Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

#### 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

#### 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

#### 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

#### Administrative

901:3-4 OAC
3701-21 OAC

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#### Violation(s)/Comment(s)

3.2A) PIC stated she uses her bare hands to put toppings on sandwiches such as tomatoes, lettuce. Food employees may not contact exposed, RTE food with their bare hands and shall use suitable utensils such as deli tissue, tongs, single-use gloves, etc.

3.2M) Observed wiping clothes resting on the sides of the sani-buckets. Cloths used for wiping counters and other equipment surfaces shall be held between uses in the chemical sanitizer.

Inspected by <i>Laura Schunter</i>	R.S./SIT # <b>164029</b>	Licensor <b>DCHD</b>
Received by <i>Rodman Brown</i>	Title	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <b>Farmer Brown</b>	Type of visit <b>Standard</b>	Date <b>1/31/17</b>
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**Violation(s)/Comment(s)**

3.4G) Observed no date on the lettuce, sausage turkey chicken (breast & strips). Discussed all TCS RTE foods shall be date marked for 7 days, unless the entire bag is used within 24 hrs, to limit bacteria growth. Critical.

3.4H) Observed macaroni & cheddar salad dated 1/23, Cole slaw dated 1/26 and chicken salad 1/25. RTE TCS foods shall be discarded if it is appropriately marked w/ a date/day that is expired. PIC discarded items @ time of inspection.

4.6A) Observed sani buckets and 3 bay sink @ 0 ppm. Equipment food-contact surfaces and utensils shall be sanitized. Acquire new test strips.

5.1S) Observed a leak under the 3 bay sink. Please repair. A plumbing system shall be maintained in a good state of repair.

Notes: PIC stated hoods will be cleaned by mid-Feb. Discussed body fluid clean up kit, employee health policy and managers training. Doc. given

Inspected by <b>Xana Schuiteman</b>	R.S./SIT # <b>16-4029</b>	Licensors <b>DCHD</b>
Received by <b>Bob Brown</b>	Title	Phone