

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |  |   |                              |                                  |
|---|--|---|------------------------------|----------------------------------|
| Name of facility<br><i>Janets Broadway Bakery</i>   |  | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><i>109</i> | Date<br><i>12-21-15</i>          |
| Address<br><i>314 S. Broadway, Greenville</i>   |  | Category/Descriptive<br><i>C25</i>  |                              |                                  |
| License holder<br><i>Janet Wideman</i>  |  | Inspection time (min)   | Travel time (min)            | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><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          |

|                                     |     |                                      |
|-------------------------------------|-----|--------------------------------------|
| <input checked="" type="checkbox"/> | 2.4 | Maintenance and operation            |
|                                     | 4.5 | Cleaning of equipment and utensils   |
|                                     | 4.6 | Sanitizing of equipment and utensils |
|                                     | 4.7 | Laundering                           |
|                                     | 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, specification and original containers |   |
| <input checked="" type="checkbox"/> | 3.2  | Protection from contamination after receiving           |
|                                     | 3.3  | Destruction of organisms                                |
|                                     | 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                                    |
| 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 |

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

*Note: store mop in a position to allow it to air dry without soiling walls.*

*(3.2K) Observed scoop handles touching flour, brown sugar, and sugar inside storage containers. Discussed scoop handles shall be stored out of the product to protect from cross contamination by hands.*

*(4.4S) Observed icecream and cool whip containers being re-used for food storage. Discussed those containers are a one use article, and may not be re-used.*

|                                     |                             |                                |
|-------------------------------------|-----------------------------|--------------------------------|
| Inspected by<br><i>Megan Kauer</i>  | R.S./SIT #<br><i>143136</i> | Licensor<br><i>Darke CO HD</i> |
| Received by<br><i>Janet Wideman</i> | Title                       | Phone                          |