

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>KT Plum International Food</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>116</b>	Date <b>12-16-15</b>
Address <b>114 N. Broadway Greenville</b>		Category/Descriptive <b>CIS</b>		
License holder <b>Tennessee Hamilton</b>		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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
<input checked="" type="checkbox"/> 3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 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
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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

<input checked="" type="checkbox"/> 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)

(3.2C) Observed raw chicken stored above fish in unit in back room. Discussed to store meats according to internal cooking temperature to prevent cross contamination. Chicken shall be stored below fish. Handout given.

(3.2Q) Observed vinegar, hot seasoning mix, and shrimp crackers on the floor. Discussed all food storage shall be 6" off the floor to protect from contamination by premise. **CORRECTED.**

Inspected by <b>Megan Kaiser</b>	R.S./ST# <b>143136</b>	Licensor <b>Carke CO HD</b>
Received by <b>Jeremy Palegaj</b>	Title	Phone



# State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name KT Plum International Foods	Type of inspection Standard
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### Violation(s)/Comment(s)

(3.5c) Observed re-packaged goods (cookies, meat, etc) without a label. Discussed all items for self service shall have a label that provides the following information: common name of food, a list of ingredients in descending order of predominance by weight, an accurate declaration of the quantity of contents. Repeat.

(4) Observed absorbent ceiling tile in the restroom. Discussed areas subject to moisture should have smooth, easily cleanable, and non absorbent ceiling tiles. 6 months given to replace.

business  
NAME of

Inspected by Megan Keiser	R.S./SIT# #136	Licenser Parke Co #10
Received by Sherry Kelly	Title	Phone