

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>KT Plum International Food</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>116</i>	Date <i>7/21/16</i>
Address <i>114 N. Broadway Greenville</i>		Category/Descriptive <i>CIS</i>		
License holder <i>Tennessee Hamilton</i>		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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
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
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

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)

*- Scoop was properly stored.*

*- Tennessee believed a customer may have taken bratwursts from refrigerator and put them in freezer if they decided not to purchase them. She stated that happens all the time, and she constantly trying to organize.*

*- We discussed to double bag all items (not just fish) that are being labelled since labels fall off easily. Discussed all re-packaged items shall be properly labeled.*

Inspected by <i>Margam Kausew</i>	R.S./SIT # <i>173136</i>	License <i>Darke Co FID</i>
Received by <i>Tennessee Hamilton</i>	Title	Phone

**State of Ohio**  
**Standard Inspection Report**

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Address <i>114 N. Broadway Greenville</i>		Category/Descriptive <i>CIS</i>	
License holder <i>Jennessie Hamilton</i>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input 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 checked="" type="checkbox"/> Other specify	Follow-up date (if required)		Sample date/result (if required)

*Continuation Report*

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**Administrative**

901:3-4 OAC
3701-21 OAC

**Violation(s)/Comment(s)**

*(4.14) Thermometers missing from sliding freezer case next to stand up freezer and stand up freezer in back room. Discussed all cold holding units are required to have a temperature measuring device. Owner stated she will purchase more thermometers so she doesn't take the thermometers from the store to her mobile.*

Inspected by <i>Megan Kaiseo</i>	R.S./ST # <i>143136</i>	Licens of <i>Darke Co HD</i>
Received by <i>Jennessie Hamilton</i>	Title	Phone

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

3.2K) Observed a scoop in the Rice King, Long grain Sweet rice, 20lb bag. Scoop handles shall be above food to prevent from cross contamination. Please remove scoop from bag or make sure the handle is stored up 3' out of the product. PIC removed the scoop from rice bag @ time of inspection. **CORRECTED!**

3.4A) Observed 1 pkg of bratwursts & 2 pkgs of fapa thawed in sliding door freezer by dry food items. PIC moved items to a different freezer at the time of inspection and will monitor the items. Frozen Food Storage Foods

Inspected by <i>Janina Schuster</i>	R.S./SIT # <b>1104029</b>	Licensors <b>Darke Co HD</b>
Received by <i>James Wozniak</i>	Title	Phone

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility KT Plum International Food	Type of visit Standard	Date 7-11-16
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**Violation(s)/Comment(s)**

3.4A cont.) shall be maintained frozen.

3.5C) Observed re-packaged goods (shrimp, peas, fish, etc) without a label. Discussed all foods 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, name of business. Please prepare labels for the above items. REPEAT.

4.14) All cold holding units are missing their temperature measuring devices. Please obtain a thermometer for the frig & freezer units. All cold/hot holding units shall have a temperature measuring device.

Notes: Thank you for upgrading bathroom ceiling tiles.  
- Remember no food shall be stored on the ground.  
- If you have any question please feel free to call me @ 937-548 4196 x225.

Inspected by Xenia Schreierma	R.S./SIT # 1164029	Licensors Darke Co HD
Received by Xenia Schreierma	Title	Phone