State of Ohio

Standard Inspection Report

Autho	only: Chapters 3717 and 3715 Onlo Revised	i Code					
Name of facility DS BOKER	Check one Lice ☐ FSO [X] RFE	Date 12 13 16					
Address R 1014 Thomas R	1	egon/Descriptive					
License holder Colhs Caterin	Inspection time (min) Trav	vel time (min) Other					
Type of visit (check) In Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify		ow-up date (if required) Sample date/result (if required)					
3717-1 OAC Violation Checked		Deisensus er Tavis Materials					
Management and Personnel		Poisonous or Toxic Materials					
2.1 Employee health	4.4 Maintenance and operation	7.0 Labeling and identification					
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils	7.1 Operational supplies and applications					
2.3 Hygienic practices	3-4.6 Sanitizing of equipment and utensils	7.2 Storage and display separation					
2.4 Supervision	4.7 Laundering	Special Requirements					
Food	4.8 Protection of clean items	1					
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste	8.0 Fresh juice production 8.1 Heat treatment dispensing freezers					
3.1 Sources, specifications and original containers	5.0 Water						
3.2 Protection from contamination after receiving	5.1 Plumbing system	8.2 Custom processing					
3.3 Destruction of organisms		8.3 Bulk water machine criteria					
3.4 Limitation of growth of organisms		8.4 Acidified white rice preparation criteria					
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid waste and rainwater	9.0 Facility layout and equipment specifications					
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and returnables	20 Existing facilities and equipment					
	Physical Facilities	Administrative					
3.7 Special requirements for highly susceptible populations	6.0 Materials for construction and repair	901:3-4 OAC					
Equipment, Utensils, and Linens	6.1 Design, construction, and installation	3701-21 OAC					
4.0 Materials for construction and repair	6.2 Numbers and capacities	3/UI-ZT UAG					
4.1 Design and construction							
14.2 Numbers and capacities	6.3 Location and placement						
4.3 Location and installation	6.4 Maintenance and operation						
postor and mixingum	entre de la companya de la comp ensa de la companya de La companya de la co						
	* Precision Chlorina	Tast Pages					
Violation(s)/Comment(s)	4 Treason Criotine	lest lapek					
4.2I) No test stri	* Precision Chlorine: ups available at time	of incomin					
4.21) No test Stri	ips available at time	of Mispection.					
Please aguire test strips to accurately measure the sanition							
1 10 5 5 5 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	Jilipo to according the	CUSCIO TINO SUITING					
IVI ppm. Sonitize at	- a concentration of 5	50-99 ppm.					
1)		ore to the second of the seco					
HILL AMENIANA O LOS	21/0.2 - 1-0.0000000 c-1-	1000					
1.14) OD SCINECI CI DI	oken thermometer in t	ne a cloor retrigero					
All cold holding und	15 Shallbe equipped w	ith a working					
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	12 Divertible chathbert M	MULLING WOLKING					
thermometer . Plea	ise replace.	· · · · · · · · · · · · · · · · · · ·					
	1						
4.5B) PIC Stated al	l utensits where being	cleaned as needed.					
Equipment 3 Food contr	act surfaces 3 utansils	shall be cleaned					
Inspected by	R.S./SIT# Licensor	MAIN					
Sama chut	- 164029 [$\mathcal{L}HD$					
egeceiyed by	Title	Phone					
T-Kolh							
ULA 5200 2/12 Obj. D	Distribution Ton const. Detter Detter						

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Authority: Chapters 3717 and 3715 Ohio Revised Code

<u>'</u>					T-2 ·		
Name of facility KOLDS BOKERY		Check one	License number		Date 12.13.16		
Address Rd	Man Pa	vis	Category/Descriptive				
License holder Inspection time (min)		Travel time (min)		Other			
Kolb's Catering			ļ	, w			
Type of visit (check) Standard Follow up Foodborne 30 day Complaint Prelicensing Consultation Other specify			Follow-up date (if required)		Sample date/result (if required)		
3717-1 OAC Violation Checked			D-:	Tavia Ma			
Management and Personnel	4.4 Maintenance and opera	ation		Poisonous or Toxic Materials			
	4.5 Cleaning of equipment and utensils			7.0 Labeling and identification 7.1 Operational supplies and applications			
	4.6 Sanitizing of equipment and utensils			7.1 Operational supplies and applications 7.2 Storage and display separation			
	4.7 Laundering			7.2 Storage and display separation			
	4.8 Protection of clean items			Special Requirements			
1000				8.0 Fresh juice production			
0.4 0	r, Plumbing, and Waste		8.1		dispensing freezers		
	5.0 Water		8.2	 			
	5.1 Plumbing system		8.3				
	5.2 Mobile water tanks		8.4		rice preparation criteria		
	5.3 Sewage, other liquid w		9.0	 	nd equipment specifications		
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and returnables			Existing facilities	es and equipment		
3.7 Special requirements for highly susceptible populations Physical Facilities Administrative							
6.0 Materials for construction and repair			90	901:3-4 OAC			
	6.1 Design, construction, and installation			3701-21 OAC			
	6.2 Numbers and capacities						
	6.3 Location and placement						
	6.4 Maintenance and operation						
4.3 Location and installation 4.3 Location and installation 4.3 Location and installation 4.3 Location and installation							
		2	-1 400				
Nr. 1 et al. (2/0				10	xkery		
Violation(s)/Comment(s)							
4.58 cont) throughout the day at least every 4 hours.							
CICI Have a construction of							
5.15) Hand Sink not Operating. Equipment Shall							
he in good repair.							
11 1.1 DIO State d'al autorial d'accept de							
4.6A) PIC Stated at current time no sanitizer is							
being used. Equipment food-contact Surfaces							
and Wiensils Shall be Santized.							
NOTES. Discussed class levels, managers training ?							
pody fluid Spill Clean up Kit.							
This peopled by R.S./SIT # Licensor Licensor							
1"7"1" UCA \ PLANTA \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \							
Discolled by	Title	w '	<u> </u>	Phor	ne		
2 PRoll							