

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Oakley House	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1189	Date 12.27.14
Address 1275 Northview Dr Greenville		Category/Descriptive C4S	
License holder Oakley Aid OPCO	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)	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
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, specifications 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
<input checked="" type="checkbox"/> 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)

3.2K) Observed scoops in sugar & flour containers. In-use utensils shall be stored in the food with their handles above the top of the product removed when not in use.

4.2I) No test strips were available during inspection for the 3 bay sink. Please acquire quat based test strips. A test kit shall be available to measure the concentration in ppm of the sanitizer.

Inspected by <i>Anna Schuster</i>	R.S./SIT # 164029	Licensor DCHD	
Received by <i>Deanna Wood</i>	Title	Phone	

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Oakley House	License number 1189	Date 12.27.16
Address 1275 Northview Dr Greenville	Category/Descriptive C4S	
License holder Oakley Aid OPCO	Inspection time (min)	Travel time (min)
Comments:		
VII) No test strips where available for the 3 bay sink, Quat based solution. Please acquire Quat based test strips so the solution can be at accurately measured in ppm.		

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
milk	cold hold	38°F			
eggs	cold hold	35°F			
lettuce	cold hold	41°F			
BBQ Chicken	cooling	80°F			
Inspected by <i>Jenna Schuster</i>	R.S./SIT# 164029	Licensor DCHD			
Received by <i>Bernadine W. Wood</i>	Title		Phone		