State of Ohio Standard Inspection Report

	nty: Chapters 3717 an	a 3715 Onio Revi	isea Coa	e 			
Name of facility		Check one	License nur	mber	Date //		
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Address A / O / 'O	1000-11/10			escriptive			
170910 N. Onio G	reenville		/'·	45			
License holder	1//	Inspection time (min)	Travel time	(min)	Other		
Mara Rutschi	reenville						
Type of visit (check)			Follow-up d	ate (if required)	Sample date/result (if required)		
Grandard Follow up Foodb							
Complaint Preficensing Const	ittation 🔲 Other specify	·					
3717-1 OAC Violation Checked				. ** · · · ·			
Management and Personnel			Poisonous or Toxic Materials				
2.1 Employee health	4.4 Maintenance and opera				Labeling and identification		
2.2 Personal cleanliness 2.3 Hygienic practices	4.5 Cleaning of equipment a 4.6 Sanitizing of equipment			7.1 Operational supplies and applications			
2.3 Hygienic practices 2.4 Supervision	4.5 Saintizing of equipment	and mensus	-	7.2 Storage and display separation			
	4.7 Laundering 4.8 Protection of clean items			Special Requirements			
Food			 	8.0 Fresh juice production			
3.0 Safe, unadulterated and honestly presented 3.1 Sources, specification and original containers	Water, Plumbing, and Waste				dispensing freezers		
3.2 Protection from contamination after receiving	5.0 Water			.2 Custom process	· · · · · · · · · · · · · · · · · · ·		
3.3 Destruction of organisms	5.1 Plumbing system 5.2 Mobile water tanks			.3 Bulk water mach			
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid wa	nete and rainwater			rice preparation criteria nd equipment specifications		
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and			20 Existing facilities			
3.6 Discarding or reconditioning unsafe, adulterated			L				
3.7 Special requirements for highly susceptible populations	Physical Facilities 6.0 Materials for construction	and an aris		istrative			
Equipment, Utensils and Linens	6.0 Materials for construction and 6.1 Design, construction and		901:3-4 OAC				
4.0 Materials for construction and repair	6.2 Numbers and capacities			3701-21 OAC			
4.1 Design and construction	6.3 Location and placement			_			
4.2 Numbers and capacities	6.4 Maintenance and operat		1-TEMP THERM	0LABEL ® 21 160°F 71°C 86			
4.3 Location and installation	0.4 Maintenance and operation 1.4 Maintenance and operation 160°F 160°F 71°C 68						
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Violation(s)/Comment(s)							
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HEA 530212/10 Ohio Department of Health Distribution: Top copy—Operator, Bottom copy—Local health department AGR 1268 12/10 Ohio Department of Agriculture Bottom Copy Bottom Copy Bottom Copy Bottom Copy Bottom Copy							

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Assistance Foods Assistance F	Name of facility KEST HAVEN	License number	Date 23-16
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