

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Wooden Spoon</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>4</i>	Date <i>1-12-17</i>
Address <i>9690 US 127 Versailles</i>		Category/Descriptive <i>C35</i>	
License holder <i>Theresa Buteau</i>	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	Laundrying
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
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
<input checked="" type="checkbox"/> 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

<input checked="" type="checkbox"/> 4.0	Materials for construction and repair
4.1	Design and construction
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

4 Violation(s)/Comment(s)

(3.7F) Observed sponges being used in 3 tank sink. Discussed sponges may not be used in contact with cleaned and sanitized or in use food contact surfaces.

(5.4F) Observed dumpster missing one door. Discussed all outside waste receptacles shall be covered with tight fitting doors or lids. PIC stated she will contact company.

Inspected by <i>Megan Kellew</i>	R.S./SIT # <i>143136</i>	Licensor <i>Darke CO HD</i>
Received by <i>Theresa Buteau</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Wooden Spoon</i>	Type of visit <i>Standard</i>	Date <i>1-12-17</i>
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Violation(s)/Comment(s)

(Notes)

- New Hood vents*
- New Frigidaire commercial freezer to facility*
- New Kenmore commercial freezer to facility*

*(6.01 C) ~~is~~ Observed no coving in dining area. Discussed
In food service operations in which cleaning
methods other than water flushing are
used for cleaning floors, the floor
and wall junctures shall be coved and
closed to no longer than thirty-second inch.*

**Went over calibration.*

Inspected by <i>Megan Kelleu</i>	R.S./SIT# <i>175136</i>	Licensors <i>Darke Co #10</i>
Received by <i>Shane Butler</i>	Title	Phone