

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>BS's</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>55</b>	Date <b>2/19/18</b>
Address <b>26 N. Main St.</b>		Category/Descriptive <b>C3S</b>	
License holder <b>Home Enterprises</b>	Inspection time (min) <b>120</b>	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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
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)

3.2(c) Observed raw bacon stored over cheese and bread in the refrigerator. Discussed that food shall be stored accordingly to the internal temperature needed to be cooked <sup>and</sup> to prevent cross-contamination. \* CRITICAL \* CORRECTED

3.2(k) Observed scoop handle in the cappuccino and a cup in the hamburger crumbs. Discussed that scoop handles shall be stored above the top of the food to prevent contamination. Please obtain a handled cup for hamburger.

3.2(i) Observed multiple spices/salts, flour, and pretzel salt being stored in a container without a common name. Discussed all food ingredients removed from their original packages shall be identified with the common name.

Inspected by <i>Cristina Westphal</i>	R.S./SIT # <b>16-4147</b>	Licensor <b>OCHD</b>
Received by <i>Daniel R. B...</i>	Title	Phone

