State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility

| Name of facility | | | License number | | Date | |
|--|--|---|----------------------|---|----------------------------------|--|
| Boulman's Concocción #8 | | D FSO □ RFE | 90 | | 3-22-18 | |
| Address | | [] [] [] [] [] [] [] [] [] [] | Category/Descriptive | | 0) 0,01 18 | |
| Bowman's Concession #8 DEFSO RFE Address 510 Markwith Ave Greenville License holder Inspection time (min) | | | | | | |
| License holder | //E | Mubile Travel time (min) | | Other | | |
| 1 | | Inspection time (min) | iravei time (m | iin) | Other | |
| Robert Fiste | | | | | | |
| Type of visit (check) ☑ Standard ☐ Follow up ☐ Foodborne ☐ 30 day | | | Follow-up date | e (if required) | Sample date/result (if required) | |
| Complaint Prelicensing Consultation Other specify | | | | | | |
| | | | | | I | |
| 3717-1 OAC Violation Checked | | | | | | |
| Management and Personnel 2.1 Employee health | A.A. Maintananas and apprehing | | | Poisonous or Toxic Materials | | |
| 2.1 Employee health 2.2 Personal cleanliness | | <u>'</u> | | 7.0 Labeling and identification 7.1 Operational supplies and applications | | |
| 2.3 Hygienic practices | | | | | oplies and applications | |
| 2.4 Supervision | | | | 7.2 Storage and display separation | | |
| | <u> </u> | 4.8 Protection of clean items | | Special Requirements | | |
| Food | 4.0 Protection of clean items | | 8.0 | Fresh juice prod | duction | |
| 3.0 Safe, unadulterated and honestly presented | Water, Plumbing, and Waste | | 8.1 | Heat treatment | dispensing freezers | |
| 3.1 Sources, specifications and original containers | 5.0 Water | | 8.2 | Custom process | sing | |
| 3.2 Protection from contamination after receiving | 5.1 Plumbing system | | 8.3 | Bulk water mac | hine criteria | |
| 3.3 Destruction of organisms | 5.2 Mobile water tanks | | 8.4 | Acidified white | rice preparation criteria | |
| 3.4 Limitation of growth of organisms | 5.3 Sewage, other liquid waste and rainwater | | 9.0 | Facility layout a | nd equipment specifications | |
| 3.5 Identity, presentation, on premises labeling 3.6 Discarding or reconditioning unsafe, adulterated | 5.4 Refuse, recyclables, and returnables | | | Existing facilitie | es and equipment | |
| 3.7 Special requirements for highly susceptible populations Physical Facilities | | | Administrative | | | |
| | 6.0 Materials for construction and repair | | 901:3-4 OAC | | | |
| Equipment, Utensils, and Linens | 6.1 Design, construction, and installation | | | 01-21 OAC | | |
| 4.0 Materials for construction and repair | 6.2 Numbers and capacities | | | | | |
| 4.1 Design and construction | 6.3 Location and placement | | | | | |
| 4.2 Numbers and capacities | 6.4 Maintenance and operation | | | | | |
| 4.3 Location and installation | | | | | | |
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| Violation(s)/Comment(s) | | | | | | |
| hard ILC hoiself | | | | | | |
| hew #8 trailer | | | | | | |
| License Issued. | | | | | | |
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| Discussed Keeping health of cleaning policies | | | | | | |
| in trailer | | | | | | |
| - 111 page - | | | | | | |
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| Inspected by | R.S./SIT,# | Licensor | M 16 | 1 | 110 | |
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| Received by Title Phone | | | | | | |
| UKA | | | | | | |
| HEA 5302 2/12 Onto Department of Health AGR 1268 2/12 Ohio Department of Agriculture | Distribution: Top copy—Oper | ator, Bottom copy—Loca | ıl health depai | tment | pgof | |