

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Dairy Bar	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1037	Date 7/31/17
Address 892 E. Main St. Versailles		Category/Descriptive C3S	
License holder Alice Hinman	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
<input checked="" type="checkbox"/> 2.4	Supervision

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

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

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

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

Poisonous or Toxic Materials

<input checked="" type="checkbox"/> 7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

4.1) Thermometers missing in 3 refrigerators and 1 lay down freezer. Discussed all cold hold units shall be equipped with a temperature measuring device.

7) Observed a spray bottle without label. Discussed all working containers for chemicals shall be clearly identified with the common name of material.

2.4) No employee health policy at time of inspection. Discussed food conditional employees are informed.

Inspected by <i>Laura Schutte</i>	R.S./SIT # 164029	Licensor DCHD
Received by <i>Alice Hinman</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Dairy Bar	Type of visit Standard	Date 7/31/17
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Violation(s)/Comment(s)

2.4(c) cont) in a verifiable manner of their responsibility to report to PIC information about their health as it relates to diseases that are transmissible through food.

2.4(c) No body fluid clean up procedures. Discussed the FSO shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the FSO.

Notes: PIC stated work order has been placed for Superior Walk-in unit. Unit went down last evening and products were moving to other cold hold units

Inspected by Anna Schuterman	R.S./SIT # 1640291	Licenser DCHD
Received by [Signature]	Title	Phone /