

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Dairy King		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 200	Date 1/2/2018
Address 803 Martin St Greenville, OH 45331		Category/Descriptive CSS		
License holder John Baumgardner		Inspection time (min) 120	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
<input checked="" type="checkbox"/> 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

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

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

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

Violation(s)/Comment(s)

2.4(C) Observed no bodily fluid spill procedure. Discussed that all Food service operations shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation. The procedures shall address the specific actions employees must take to minimize the spread of contamination. *REPEAT

3.2(K) Observed the ice scoop handle not being stored above the ice. Discussed that all handles need to be stored above the food to prevent contamination. *CORRECTED

4.1(C) Observed food debris on the can opener blade. Discussed that all cutting or piercing parts of can openers shall be readily removable for cleaning. and Please clean blade. *CORRECTED

Inspected by [Signature]	R.S./SIT # 16-4447	Licensors DCHO
Received by [Signature]	Title	Phone

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Daig King</i>	Type of inspection <i>C3S</i>
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Violation(s)/Comment(s)

- * At time of inspection the Shushe machine and the front freezer were not in operation. Please call the Health Department if these two pieces of equipment get removed or get replaced.
- * Please monitor the ice build-up in the walk-in freezer.
- * Please obtain a door sweep for the back door.

Inspected by <i>Christy Wetzel</i>	R.S./SIT # <i>116-4147</i>	Licenser <i>DCHO</i>
Received by <i>[Signature]</i>	Title	Phone