State of Ohio

Standard Inspection ReportAuthority: Chapters 3717 and 3715 Ohio Revised Code

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2.4 Supervision	-	4.7	Laundering						piay separation	
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3.0 Safe, unadulterated and honestly presented	18/					-		Fresh juice prod		
3.1 Sources, specifications and original containers	AAS		r, Plumbing, and Waste			- ,			dispensing freezers	
2.2 Protection from contamination after receiving	×		5.0 Water 5.1 Plumbing system			-	8.2 Custom processing 8.3 Bulk water machine criteria			
.3 Destruction of organisms		5.2 Mobile water tanks				-			nine criteria rice preparation criteria	
3.4 Limitation of growth of organisms		5.3 Sewage, other liquid waste and rainwater			-	-		nce preparation criteria nd equipment specifications		
3.5 Identity, presentation, on premises labeling		5.4 Refuse, recyclables, and returnables			┤			s and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	DL.								ogsipmont	
1.7 Special requirements for highly susceptible populations						-	Administrative			
nent, Utensils, and Linens	-	-	Materials for construction, an	····				3-4 OAC		
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State of Ohio Standard Inspection Report

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