State of Ohio

Standard Inspection Report

	ority: Chapters 3717 a			
Name of facility		Check one	License number	Date
Goat Farmers		Mg FSO □ F	FE 10lolo	12/2/17
ddress	1	,	Category/Descriptive	• •
13681 Yorkshire - Asgard R	d		NC3S	·
A		Inspection time (m	in) Travel time (min)	Other
pe of visit (check)				
🛚 Standard 🔲 Follow up 🔲 Food	borne 🗌 30 day		Follow-up date (if require	d) Sample date/result (if required
Complaint Prelicensing Cons	ultation	ify		
717-1 OAC Violation Checked				
anagement and Personnel			Poisonous or Toxic	Materials
2.1 Employee health 2.2 Personal cleanliness	ployee health 4.4 Maintenance and oper		7.0 Labeling and	
2.3 Hygienic practices	4.5 Cleaning of equipmer 4.6 Sanitizing of equipme		7.1 Operational supplies and applications	
2.4 Supervision	4.7 Laundering	nt and utensils	7.2 Storage and	display separation
od	4.8 Protection of clean ite	ume	Special Requiremen	ts
3.0 Safe, unadulterated and honestly presented			8.0 Fresh juice p	roduction
3.1 Sources, specifications and original containers	Water, Plumbing, and Waste)	8.1 Heat treatm	ent dispensing freezers
3.2 Protection from contamination after receiving	5.0 Water		8.2 Custom prod	<u>. </u>
3.3 Destruction of organisms	5.1 Plumbing system			nachine criteria
3.4 Limitation of growth of organisms	5.2 Mobile water tanks			ite rice preparation criteria
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid			t and equipment specifications
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, a	na returnables	20 Existing faci	ities and equipment
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administrative	
ipment, Utensils, and Linens	6.0 Materials for construc		901:3-4 OAC	
**	6.1 Design, construction, a	محرا إسماما المخرب		
1 // 11 I Materials for construction and remain			3701-21 OAC	
4.0 Materials for construction and repair	6.2 Numbers and capacities	98	3701-21 OAC	
4.1 Design and construction	6.2 Numbers and capacitic 6.3 Location and placement	es nt	3701-21 OAC	
· ·	6.2 Numbers and capacities	es nt	3701-21 OAC	
 4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation 	6.2 Numbers and capacitic 6.3 Location and placement	es nt	3701-21 OAC	
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and oper	es nt ation		sos in fund
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Diation(s)/Comment(s) 3.2 (K) Asswed handle in H	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and operation with the first firs	es ation Discussed	that during pav	
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Plation(s)/Comment(s) 3.2 (K) Useved handle in Ha	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open Mathematical Shall be compared to the compared	es nt ation . Discussed stared with	that during pay the handles abor	
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Diation(s)/Comment(s) 3.2 (K) Asserted handle in H	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open Mathematical Shall be compared to the compared	es nt ation . Discussed stared with	that during pay the handles abor	
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Plation(s)/Comment(s) 3.2 (K) Observed handle in	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open Mathematical Shall be compared to the compared	es nt ation . Discussed stared with	that during pay the handles abor	re the top of
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Plation(s)/Comment(s) 3.2 (K) Observed handle in	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open The tather mixture Capuipment that capacitic Cap	es nt ation . Dis cussed . Stared with an be closed.	that during pau the handles abor * CORRECTED to	re the top of prevent cross Contain
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Plation(s)/Comment(s) B. 2 (K) Observed handle in Harparation or dispensing when food within containers or (F) Observed Sponges on H	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open ne hatter mixture ensils shall be equipment that a	es nt ation . Dis cussed . Stored with un be closed. 	that during pay the handles abor * CORRECTED to ed that sponges y	re the top of prevent cross contain nay not be used
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Plation(s)/Comment(s) Carrier of Aispensing where food within companies or (F) Observed Sponges on the companies of the co	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open ne batter mixture ansils shall be equipment that a capital and capacitic capital and capital	es nt ation . Dis cussed . Stored with un be closed. 	that during pau the handles abor * CORRECTED to	re the top of prevent cross contain
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Plation(s)/Comment(s) 3.2 (K) Observed handle in the paration or dispensing where tood within comtainers or (F) Observed Spanges on the capacity with cleaned and spandary with cleaned and spandary and spandary and spandary and spandary of the content of the content of the cleaned and spandary and spandar	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open ne hatter mixture ensils shall be equipment that a	es nt ation . Dis cussed . Stored with un be closed. 	that during pay the handles abor * CORRECTED to ed that sponges y	re the top of prevent cross contain
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Delation(s)/Comment(s) B. 2 (K) Observed handle in the paration of dispensing when food within comtainers or (F) Observed Spanges on the contact with cleaned and spand spanding of the contact with cleaned and spanding of the contact with cleaned and spanding of the contact of	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open ne batter mixture ansils shall be equipment that a capital and capacitic capital and capital	es nt ation . Dis cussed . Stored with un be closed. 	that during pay the handles abor * CORRECTED to ed that sponges y	re the top of prevent cross contain
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Delation(s)/Comment(s) 3.2 (K) Observed handle in the paration or dispensing when food within containers or (F) Observed Sponges on the contact with cleaned and sometimental and sometiment	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open ne batter mixture ensils shall be equipment that or ne tood - cantact capacitic capacitic and open ne tood - cantact capacitic capacitic and or in - uniques.	es nt ation . Discussed . Stared with an be closed. . Manter. Discuss . Se fond a	Hat during pau the handles abor * CORRECTED to ed that sponges r ntact Surfaces to	re the top of provent cross contain nay not be used provent cross
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Delation(s)/Comment(s) B. 2 (K) Observed handle in the paration or dispensing when the food within containers or (F) Observed spanges on the container or (T) Observed spanges on the container or (Sintamination Please dispard spanges) Observed residue on Cabiners on Cabiners (Capacitic Comment(s)	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open ne batter mixture ensits shall be equipment that a ne tood-contact a control or in proper inces by deep fry	es ation Discussed with an be closed. Stander Discussed and an accordance and a	Hat during pay the handles about * COKRECTED to ed that sponges re ntact Surfaces to	re the top of provent cross contain nay not be used provent cross contact surfaces
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Delation(s)/Comment(s) 3.2 (K) Observed handle in the paration or dispensing where food within containers or (F) Observed spanges on the food with cleared and submanipaction. Please dispared spanges Observed residue on cabineted by Shall be Cleaned as off pected by Shall be Cleaned as off	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open The batter mixture ensits shall be equipment that a capacitic contact a ca	es ation Discussed with stored with m be closed, and the closed, and the closed with the closed and the closed	Heat during pay the handles abor * CORRECTED to ed that sponges y ntact Surfaces to that non-food them clean. Please	re the top of provent cross contain nay not be used provent cross contact surfaces
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Plation(s)/Comment(s) Comment(s) Com	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open The hatter mixture ansits shall be equipment that a capacitic contact (Sanitized or in a capacitized or in a capacitic contact (Sanitized or in a capacitized or in a capacitic contact (Sanitized or in a capacitized or in a capacitic contact (Sanitized or in a capacitic contact (Sanitized or in a capacitized or in a	ation Discussed Stored with an be closed. Counter Discussed	Heat during pay the handles about * (OKRECTED to ed that sponges re htact Surfaces to that non-food them clean. Please	re the top of provent cross contain nay not be used provent cross contact surfaces
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Delation(s)/Comment(s) B. 2 (K) Observed handle in Helperation or dispensing where food within containers or (F) Observed spanges on Helperation. Please dispared spanges of the containers of the containers or (B) Observed spanges on (A) Observed residue on (A) Decreed by Arithmy Without	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open The batter mixture ensits shall be equipment that a capacitic contact a ca	ation Discussed Stored with an be closed. Counter Discussed	Heat during pay the handles about * COKRECTED to ed that sponges y ntact Surfaces to That non-food them clean. Pleaso	re the top of provent cross contain any not be used prevent cross contact surface; clean cabinets.
4.1 Design and construction 4.2 Numbers and capacities 4.3 Location and installation Delation(s)/Comment(s) 3.2 (K) Observed handle in the paration or dispensing where food within containers or (F) Observed spanges on the food with cleared and submanipaction. Please dispared spanges Observed residue on cabineted by Shall be Cleaned as off pected by Shall be Cleaned as off	6.2 Numbers and capacitic 6.3 Location and placement 6.4 Maintenance and open ne batter mixture ensils shall be equipment that a capital or in a anges. R.S./SIT# 10-414	ation Discussed Stored with an be closed. Counter Discussed	Heat during pay the handles about * COKRECTED to ed that sponges y ntact Surfaces to That non-food them clean. Pleaso	re the top of provent cross contain nay not be used provent cross contact surfaces

AGR 1268 Cont. 4/10 Ohio Department of Agriculture

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Good Farmers	NC3S					
Violation(s)/Comment(s)						
4.5(0) Observed meat juine from thowing at the bottom	of the refrigerator. Discussed					
that all non-food - contact surfaces of equipment shall be cl	eaned at a frequency necessary					
that all non-tood - contact surfaces of equipment shall be all to preclude accumulation of soil residues to prevent around the contact of the	ss-contamination. Please clean					
the bottom of the refrigerator.						
4.8 (A) Observed volunteer State they do not any distres but	t instead towel dry Discussed					
that offer reaning and sanitizing, equipment and wensils shall be air-dried and not be						
cloth dried to prevent cross contamination. Place air dry th	e dishes.					
lool (M) Observed door to Mitchen open without a screen. Discu	ssed that outer openings of					
a trad service operation shall be protected against the entry						
either have to the remain closed or get 16 mesh or 1	ind screens.					
	<u></u>					
Please Submit water sample it not already done.						
Once residental equipment becomes unable to be repaired	or no longer worker, they					
must be updated to commercial grade equipment.						
Houpman Grau dina						
	.					
Inspected by R.S./SIT # Licensor	DCHD					
Received by Title Will A 1981 A 1/10 Ohio Department of Poelth Distribution: Top copy Operator, Better copy Local	Phone Phone					