

**State of Ohio**  
**Standard Inspection Report**  
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Goat Farmers</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>10660</b>	Date <b>12/2/17</b>
Address <b>13681 Yorkshire - Osgood Rd.</b>		Category/Descriptive <b>NC3S</b>		
License holder <b>Goat Farmers</b>		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
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
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 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**

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

**Violation(s)/Comment(s)**

3.2 (K) Observed handle in the batter mixture. Discussed that during pauses in food preparation or dispensing utensils shall be stored with the handles above the top of the food within containers or equipment that can be closed. \* CORRECTED to prevent cross contamination.

4 (F) Observed sponges on the food-contact counter. Discussed that sponges may not be used in contact with cleaned and sanitized or in-use food contact surfaces to prevent cross contamination. Please discard sponges.

6.1 (K) Observed residue on cabinets by deep-fryers. Discussed that non-food contact surfaces shall be cleaned as often as necessary to keep them clean. Please clean cabinets.

Inspected by <b>Brittany Witzel</b>	R.S./SIT # <b>16-447</b>	Licensor <b>OCHD</b>
Received by <b>[Signature]</b>	Title	Phone



State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

12/2/17

Facility name <b>Goat Farmers</b>	Type of inspection <b>NC3S</b>
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**Violation(s)/Comment(s)**

4.5(D) Observed meat juice from thawing at the bottom of the refrigerator. Discussed that all non-food - contact surfaces of equipment shall be cleaned at a frequency necessary to preclude <del>condensation</del> <sup>accumulation</sup> of soil residues to prevent cross-contamination. Please clean the bottom of the refrigerator.
4.8(A) Observed volunteer state they do <del>not</del> air dry dishes but instead towel dry. Discussed that after cleaning and sanitizing, equipment and utensils shall be air-dried and not be cloth dried to prevent cross contamination. Please air dry the dishes.
6.1(M) Observed door to kitchen open without a screen. Discussed that outer openings of a food service operation shall be protected against the entry of insects or rodents. Please either have to the remain closed or get 16 mesh or 1 inch screens.
<del>6.1(M)</del> Please submit water sample if not already done.
<del>6.1(M)</del> Once residential equipment becomes unable to be repaired or no longer works, they must be updated to commercial grade equipment.
<del>6.1(M)</del> Handwash sign given

Inspected by <b>Dorothy Weibel</b>	R.S./SIT # <b>116-4147</b>	Licenser <b>DCHD</b>
Received by <b>Richard [Signature]</b>	Title	Phone