

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Harvey Birt Store, LLC	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2009	Date 2.6.18
Address 501 Main St. New Weston	Category/Descriptive C35		
License holder Brad Birt	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 specify		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
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 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
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	Laundering
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

Violation(s)/Comment(s)

3.4G) Observed no date marking on the roast beef, brown sugar honey ham and virginia ham. Discussed all TCS RTE foods shall be marked for 7 days and discarded by the 7th day to limit growth. PIC voluntarily discarded product at time of inspection. Critical. Corrected.

3.5C) Observed several self service bulk candies without the proper labeling information. Discussed all bulk food that is available for consumer self-dispensing

Inspected by Mica Schutera	R.S./SIT # 164029	Licensors DCHD
Received by Brad Birt	Title	Phone

State of Ohio
Continuation Report

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Name of Facility Harry Birts Store, LLC	Type of visit Standard	Date 2-6-18
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Violation(s)/Comment(s)

3.5c cont) shall be prominently labeled with the manufacturer's or processor's label that was provided with the food or a sign, card that includes labeling information. Recommended creating a master book of ingredients for all the labels.

Notes: • Approved Hobart slicer - NSF approved

• Delivery at time of inspection.

• Signed copy of employee health policy is at home, please keep a copy of it at the facility.

24A) No level 2 training at time of inspection. Discussed as of March 1, 2016 at least one employee shall have level 2 managers training. Please obtain.

Inspected by Laura Schuster	R.S./SIT # 1164029	Licenser DCHD
Received by [Signature]	Title	Phone