

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KT Plum International Food		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 116	Date 3/13/17
Address 114 N. Broadway Greenville			Category/Descriptive CIS	
License holder Tennessee Hamilton		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

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input checked="" type="checkbox"/>	2.4 Supervision

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input type="checkbox"/>	3.4 Limitation of growth of organisms
<input checked="" type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

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

<input type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s)

2.4C No written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food and surfaces to vomitus or fecal matter.

4.14) No thermometer in 2 door chest freezer across the handsink in the back room. Discussed all cold holding ^{from}

Inspected by <i>Alice Schreterman</i>	R.S./SIT # 1164029	Licensors DCHD
Received by <i>George Pelajic</i>	Title	Phone

State of Ohio
Continuation Report

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Violation(s)/Comment(s)

4.14 cont) units are required to have a temperature measuring device. PIC stated he checks the unit daily to make sure things are still frozen.

3.5C) Observed re-packaged fish (blue, milk, salmon, tilapia) without a label. Discussed all items for self-service. shall be properly labeled to be sold. Unlabeled foods may not be sold. The label shall provide the following information: common name of food, a list of ingredients in descending order of predominance, by weight, an accurate declaration of the quantity of contents, name of place of business of the manufacturer, packer or distributor and food allergen information.

3.24) Observed ice build up/condenser dripping in upright freezer that has fish stored inside. Food shall be protected from contamination. Please defrost/clean unit.

Notes: Discussed employee health policy and gave handouts.

Any questions please call 937.548.4196 x 225 (Laura)

Inspected by Laura Schreierman	R.S./SIT # 164029	Licenser DCHD
Received by Alex Pelaris	Title	Phone