

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Ketting Locker Service</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>TBD</i>	Date <i>2-9-18</i>
Address <i>119 E. Washington New Madison</i>	Category/Descriptive <i>C2S</i>		
License holder <i>Matthew Ketting</i>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input checked="" type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Preclicensing <input checked="" type="checkbox"/> Consultation <input type="checkbox"/> Other specify	Follow-up date (if required)	Sample date/result (if required)	

**3717-1 OAC Violation Checked**

*change of ownership to son.*

**Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

**Poisonous or Toxic Materials**

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

**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
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

**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

**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

**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

**Administrative**

901.3-4 OAC
3701.21 OAC

**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

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

*No changes needed for retail.*

*Approved to change into son's name as license holder.*

Inspected by <i>Megan Kellew</i>	R.S./SIT # <i>143134</i>	Licensors <i>Darke Co HD</i>
Received by <i>Matthew Ketting</i>	Title	Phone <i>937-996-3172</i>

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Ketring Locker Service</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>136</i>	Date <i>2-9-18</i>
Address <i>119 E. Washington New Madison</i>	Category/Descriptive <i>CAS</i>		
License holder <i>Walter &amp; Sheila Ketring</i>	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)

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**Administrative**

901:3-4 OAC
3701-21 OAC

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

*Satisfactory @ time of inspection*

Inspected by <i>Megan Kellen</i>	R.S./SIT # <i>143136</i>	Licensors <i>Darke CO HD</i>
Received by <i>Sheila Ketring</i>	Title <i>co-owner</i>	Phone <i>937-996-3142</i>