State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Check one

Name of facility

Address Address	N SYLODYD WFSO □ RFE	1100 9/1/2/18
1		tegory/Descriptive
125 N. Broadw	ay or cheening	(3)
License holder	Inspection time (min) Tra	ovel time (min) Other
David Trimble		
Type of visit (check) ☐ Standard ☐ Follow up ☐ Foodk		llow-up date (if required) Sample date/result (if required)
Complaint Prelicensing Consu	porne ☐ 30 day ultation ☐ Other <i>specify</i>	
		\$
3717-1 OAC Violation Checked		
Management and Personnel	A A I Maintanana and annualism	Poisonous or Toxic Materials
2.1 Employee health 2.2 Personal cleanliness	4.4 Maintenance and operation 4.5 Cleaning of equipment and utensils	7.0 Labeling and identification
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils	7.1 Operational supplies and applications 7.2 Storage and display separation
2.4 Supervision	4.7 Laundering	7.2 Storage and display separation
74	4.8 Protection of clean items	Special Requirements
Food		8.0 Fresh juice production
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste	8.1 Heat treatment dispensing freezers
3.1 Sources, specifications and original containers 3.2 Protection from contamination after receiving	5.0 Water	8.2 Custom processing
3.3 Destruction of organisms	5.1 Plumbing system	8.3 Bulk water machine criteria
3.4 Limitation of growth of organisms	5.2 Mobile water tanks	8.4 Acidified white rice preparation criteria
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid waste and rainwater	9.0 Facility layout and equipment specifications
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and returnables	20 Existing facilities and equipment
3.7 Special requirements for highly susceptible populations	Physical Facilities	Administrative
	6.0 Materials for construction and repair	901:3-4 OAC
Equipment, Utensils, and Linens	6.1 Design, construction, and installation	3701-21 OAC
4.0 Materials for construction and repair	6.2 Numbers and capacities	
4.1 Design and construction	6.3 Location and placement	
4.2 Numbers and capacities 4.3 Location and installation	6.4 Maintenance and operation	
4.3 Eucation and installation		
Violation(s)/Comment(s)		
Violation(s)/Comment(s)	1.11	
2.40 1610 Userued no bodity fluid spill procedure		
2 2 A Mal along and as Employer boally as live		
3. 2 H 40) UUSU	ua no conjuly to	MULLEY BONG
		' '
4.1 L) Observed thermometer for milk dispenser (milkshake		
- leading 47° my thermometer read 41°. Ambient		
air mater temperature measuring devices		
1_ shall be designed to be roudable a growate to		
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plus of minus	1.3 Segree 3 /N IV	e intended longe or
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Inspected by	R.S./SIT# Licensor	
Donly Hull	U 24(0)	Nato County
Received by	Title	Phone
LOBERT TO LAND	<i>"</i>	
HEA 5302 2/12 Ohlo Department of Health	Distribution: Top copy—Operator, Bottom copy—Local I	nealth department
AGR 1268 2/12 Ohio Department of Agriculture	•	pgof