

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Marshall's Carry Out	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> ORFE	License number 2062	Date 11/17/17
Address 9990 st Rt 36 Bradford		Category/Descriptive C2S	
License holder Joyce Marshall	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"/> Complain <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
<input checked="" type="checkbox"/> 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
<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
<input checked="" type="checkbox"/> 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	Laundrying
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)

3.5C) Observed no name on bulk donuts that are available for self-dispensing. Discussed to label each donut type so an individual and match name of donut to donut ingredient book.

2.4C) No employee health policy available at time of inspection. Discussed all food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.

Inspected by <i>Anna Schmitz</i>	R.S./SIT # 16-4029	Licensor DCHD	Example document given.
Received by <i>Joyce Marshall</i>	Title	Phone	

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

11/17/17

Facility name <i>Marshall's Carry Out</i>	Type of inspection <i>Standard</i>
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Violation(s)/Comment(s)

4.2I) No test kit available, to accurately measure the bleach concentration in ppm of the sanitizing solution. Please purchase Chlorine Test Papers.

3.2A) Observed boxes of ~~donuts~~ donuts and ice cream stored on the floor of the freezer unit. Discussed all food shall be stored 6" above the floor.

3.2Y) Observed ice build up in the freezer unit. PIC said the unit went down and a work order has been placed. Discussed the food shall be protected from cross contamination.

Inspected by <i>Sally Schuten</i>	R.S./SIT # <i>16-4029</i>	Licensor <i>DCHD</i>
Received by <i>A. Gayle Marshall</i>	Title	Phone