

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Nancy's Custom Cakes &amp; Catering</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>44</b>	Date <b>4/18/17</b>
Address <b>750 S. Main St. Ansonia</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Nancy Isch</b>	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**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
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
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

**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
<input checked="" type="checkbox"/> 4.6	Sanitizing of equipment and utensils
4.7	Laundrying
<input checked="" type="checkbox"/> 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)**

4.6(A) PIC stated dishes are being washed and rinsed. Equipment food contact surfaces and utensils shall be sanitized.

---



---



---

Notes: passed serv safe test is awaiting certificates to arrive

---



---



---

Inspected by <i>Jana Schueterman</i>	R.S./SIT # <b>164029</b>	Licensor <b>DCHD</b>
Received by <i>Nancy Isch</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Nancy's Custom Cakes &amp; Catering</b>	License number <b>44</b>	Date <b>4/18/17</b>
Address <b>750 S. Main St. Ansonia</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Nancy Isch</b>	Inspection time (min)	Travel time (min)

**Comments:**

Satisfactory at time of inspection.

**Temperature Log**

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Greenbeans w/ bacon	COOKING	192°F			
Chicken	COOKING	182°F			
Egg	holding	52°F			

Inspected by <b>Auna Schusterma</b>	R.S./SIT# <b>1641029</b>	Licensor <b>DCHO</b>
Received by <b>Nancy Isch</b>	Title	Phone