

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Oakley House</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1189</b>	Date <b>4-11-17</b>
Address <b>1275 Northview Dr. Greenville</b>			Category/Descriptive <b>C45</b>	
License holder <b>Oakley and OPCO</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

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

**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

**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

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

(2.4A) PIC with level 2 training left. Discussed one employee that has supervisory & management responsibility & authority to direct & control food preparation & service shall obtain level 2 food certification.

(3.2) Blade on can opener is wearing off. Please replace blade so smooth & easily cleanable.

Inspected by <b>Megan Kelley</b>	R.S./SIT # <b>143136</b>	License # <b>Duke Co #110</b>
Received by <b>Matthew Smith</b>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Oakley House</b>	License number <b>1189</b>	Date <b>4-11-17</b>
Address <b>1275 Northview Dr Greenville C4S</b>	Category/Descriptive	
License holder <b>Oakley Aid ORCO</b>	Inspection time (min)	Travel time (min)

**Comments:**

Discussed new rule changes.  
PIC demonstrated food safety knowledge.

**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
milk	Cold Hold	36°F			
lettuce - slice	Cold Hold	37°F			
tomato slice	Cold Hold	37°F			
potatoes	cooking	200°F+			
carrots	cooking	180°F			
meat	cooking	200°F			

Inspected by <b>Megan Keller</b>	R.S./SR# <b>173136</b>	Licensor <b>Danke Co #10</b>	Title <b></b>	Phone <b></b>
Received by <b>[Signature]</b>				