

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Oakley House		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1189	Date 4-11-17
Address 1275 Northview Dr. Greenville			Category/Descriptive C45	
License holder Oakley and OPCO		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 Maomi Kellee	R.S./SIT # 143136	Licenser Danke Co. AD
Received by Maomi Kellee	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Oakley House	License number 1189	Date 4-11-17
Address 1275 Northview Dr. Greenville C4S	Category/Descriptive	
License holder Oakley Aid ORCO	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 Megan Keller	R.S./S# 175136	Licensor Darke Co #10	Title #10
Received by Debbie Supt			Phone