

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility SAMS Place		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1136	Date 12/27/17
Address 3103 Hollansburg-Tampico		Category/Descriptive C35		
License holder Sam Lundamood		Inspection time (min)	Travel time (min) 10	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 specify		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	Laundering
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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

<input checked="" type="checkbox"/> 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)

3.2 (c) observed meat thawing above cheese. Explained to PIC that RTE foods shall be stored above foods that need cooked to prevent contamination of bacteria in RTE foods. Critical PIC corrected at time of inspection.

3.46) Facility still needs to date mark items. Went over importance of date marking w/ PIC + issues were corrected. A sign was also made for personal items. Critical corrected at time of inspection. Employee health policy available + signed - Thank!

Inspected by Diana Mastro, R.S.M.S.	R.S./SIT # 3203	Licensors Darke County
Received by Man Wike	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Sams Place</i>	Type of inspection <i>Standard</i>
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Violation(s)/Comment(s)

(LPA) A recent roof leak has caused ceiling tiles to hold moisture. Two tiles in back are showing & causing mold. These must be replaced ASAP & make sure moisture is eliminated.

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3003</i>	Licensors <i>[Signature]</i>
Received by <i>[Signature]</i>	Title	Phone