

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Whirlpool</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>3</b>	Date <b>11/8/17</b>
Address <b>1701 Kitchen Aid Way Greenville, OH 45331</b>		Category/Descriptive <b>C35</b>	
License holder <b>Miami Valley Vending</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 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
<input checked="" type="checkbox"/> 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
4.6	Sanitizing of equipment and utensils
4.7	Laundering
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
<input checked="" type="checkbox"/> 3701-21 OAC

### Violation(s)/Comment(s)

2.4 (A) No level 2 training certificate available. Discussed at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level 2 certification in food protection according to rule 3701-21-25 of the Ohio Administrative Code. Please obtain level 2 training certificate as soon as possible.

2.4 (C) No employee health policy available. Discussed that food employees shall be informed in a verifiable manner of their responsibility to report to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code. Please obtain a employee health policy. Example will be mailed or e-mailed.

Inspected by <b>Brittany Wetzel</b>	R.S./SIT # <b>110-4147</b>	Licensor <b>DCHO</b>
Received by <b>Dawn Mosier</b>	Title	Phone

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Whirlpool</i>	Type of inspection <i>C35 - Standard</i>
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**Violation(s)/Comment(s)**

*2.4 (C) No bodily fluids policy available. Discussed that food service operations shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in their operation. The policy shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Please obtain a bodily fluid policy. Example will be mailed or emailed.*

*3701-21-02 (H) Observed no current food license. Discussed that a licensee shall display the license for that food service operation at all times at the licensed location.*

*\* Observed residential freezer being used. Once the freezer does not work or is no longer in good repair, the unit shall be replaced with an approved commercial-grade cold-holding unit.*

Inspected by <i>Brittany Westgel</i>	R.S./SIT # <i>16-4147</i>	Licensor <i>DCHD</i>
Received by <i>Dawn Mosier</i>	Title	Phone