

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Kolbs Speciality Bakery-Catering		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1093	Date 11/27/17
Address 1614 Thomas Rd New Paris		Category/Descriptive C3S		
License holder Kolbs Catering		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input checked="" 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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

Administrative

<input type="checkbox"/> 901.3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Violation(s)/Comment(s)

2.40) No Ohio certificate available at time of inspection. PIC has taken the exam once and will try to retake it in 2018. Discussed at least one employee that has supervisory and management responsibility to direct and control food preparation and service. Shall obtain level 2 certification by March 1, 2017.

2.40) No written procedures to follow for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food establishment

Inspected by Laura Schuttena	R.S./SIT # 1104029	Licensors DCHD
Received by Patricia Kolb	Title owner	Phone 937 996 3644

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

11/27/17

Facility name Kolbas Speciality Bakery & Catering	Type of inspection Standard
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Violation(s)/Comment(s)

6.40) PIC stated Rosie (the dog) comes into the kitchen when she is slicing bread. Sometimes she is given the ends of the sliced bread. Also discussed to remove cat food from the facility. Discussed live animals may not be allowed on the premises of a food service operation.

4.45) observed single use articles (sour cream containers) being reused. Discussed single service articles may not be reused.

Inspected by Kara Schuster	R.S./SIT # 16-4029	Licenser DCHD
Received by Patricia Koeb	Title owner	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Kolb's Specialty Baking & Catering</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1093</i>	Date <i>12/28/17</i>
Address <i>11614 Thomas Rd. New Paris, OH 45347</i>		Category/Descriptive <i>C35</i>	
License holder <i>Kolb Catering</i>	Inspection time (min)	Travel time (min) <i>20</i>	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)

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Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

S.1) Facility is inoperable. Hand sink is currently not working and other violations exist. These violations are outstanding so will be following up with a center.

Inspected by <i>Diana Magoto, RS, MS</i>	R.S./SIT # <i>3203</i>	Licensor <i>Darke County</i>
Received by <i>Patricia Hall</i>	Title	Phone