

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Oakley Place</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1189</i>	Date <i>3-19-18</i>
Address <i>1275 Northview Dr. Greenville</i>		Category/Descriptive <i>C45</i>		
License holder <i>Oakley And OPCO</i>		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
<input checked="" type="checkbox"/> 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)

** Level 2 training certificate available. Thank you.*

** PIC stated cambio containers on order for all dry products.*

(324) Observed blade wearing off on can opener. Discussed blade shall be coated to be smooth & easily cleanable.

Inspected by <i>Madam Kellew</i>	R.S./SIT# <i>143136</i>	Licenser <i>Danke Co HD</i>
Received by <i>Alexander Otman</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Oakley Place</i>	License number <i>1189</i>	Date <i>3-19-18</i>
Address <i>1275 Northview Dr. Greenville</i>	Category/Descriptive <i>C45</i>	
License holder <i>Oakley Aid OPCO</i>	Inspection time (min)	Travel time (min)

Comments:

Level 2 training ODH certificate available!

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
<i>milk</i>	<i>Cold Hold</i>	<i>37</i>	<i>tomato soup</i>	<i>cooking</i>	<i>143°F</i>
<i>yogurt</i>	<i>Cold Hold</i>	<i>40</i>			
<i>Sliced</i>	<i>Cold Hold</i>	<i>40</i>			
<i>melon-cut</i>	<i>Cold Hold</i>	<i>40</i>			
<i>mixed dish</i>	<i>Cold Hold</i>	<i>37</i>			
<i>Corn</i>	<i>Cold Hold</i>	<i>38</i>			
<i>green beans</i>	<i>Cold Hold</i>	<i>36</i>			
Inspected by <i>Megan Keller</i>	R.S./SIT# <i>43136</i>	Licensor <i>DARK CO Aid</i>			
Received by <i>[Signature]</i>	Title	Phone			