

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | | | |
|--|---|---|--|
| Name of facility Rural King | Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number 188 | Date 6-13-18 |
| Address 695 Wagner Ave | Category/Descriptive C.I | | |
| License holder Rural King | Inspection time (min) | Travel time (min) | Other |
| Type of visit (check) <input checked="" type="checkbox"/> Standard <input checked="" type="checkbox"/> Complaint | <input type="checkbox"/> Follow-up <input type="checkbox"/> Prelicensing | <input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation | <input type="checkbox"/> 30 day <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 |
| <input checked="" type="checkbox"/> 2.4 | Supervision |

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 |

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

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|-----|--|
| 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

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|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

2.4 C PPE kit with gloves + goggles at service desk without written procedure. All RFEs shall provide written procedures for employees to follow when responding to a vomiting, diarrhea, or bodily fluid event to minimize risk + exposure to employees, consumers, + food products. A sample policy was given. Corrected.

3.2 D Working containers holding food/ingredients shall be properly labeled. Vinegar water spray bottle was not marked. Corrected.

Note: Discussed if free samples of buffalo dip are offered it shall be maintained at 41°F or below or not exceed 70°F within 6 hours.

| | | |
|--------------------------------------|--------------------------|--------------------------|
| Inspected by Carrie Winton | R/S/SIT # 2534 | Licensors DCHD |
| Received by [Signature] | Title | Phone |