

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Suttons Foods #2	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number X 220	Date 3-20-18
Address 731 E. Elm St Union City	Category/Descriptive C35		
License holder Suttons Inc	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			

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
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
3701-21 OAC

Violation(s)/Comment(s)

3.4G) Observed brown sugar ham with a discard date of 3/19. PIC discarded product at time of inspection. DISCUSSED all TCS RTE foods shall be clearly marked and discarded by the 7th day to limit growth. Critical. Corrected.

3.5C) Observed bakery self service items missing the facility name and place of business. Discussed to add the name and place of business of the packer, distributor, or manufacturer on the labels. Ingredient list

Inspected by Dawn Schmitzman	R.S./SIT # W-WMC1	Licensed OCHD
Received by MGA	Title MGA	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Suttons Foods #2	Standard	3/20/18

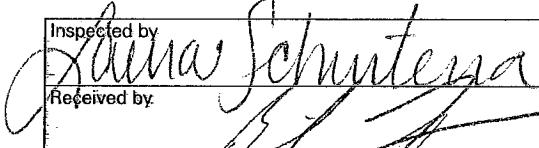
Violation(s)/Comment(s)

3.5C cont) On items look great! Thank you!

8.3 H) PIC stated Glacier comes in and tests the water however sample results were not located at the time of inspection. Discussed an RFE shall retain bulk water machaines results for total coliform. PIC stated he will email them to us.

Notes: Delivery at time of inspection.

laura.schwieterman@darkecountyhealth.org

Inspected by 	R.S./SIT # 104029	Licensor DCHD
Received by 	Title MGR	Phone