State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: Brumbaugh Fruit Farm
Address: 64 W. 29th Street, Warren, OH
License number: C35
Date: 7-23-18

Type of visit (check):
☐ Standard
☐ Follow up
☐ Foodborne
☐ 30 day
☐ Complaint
☐ Prelicensing
☐ Consultation
☐ 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
☐ 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

Water, Plumbing, and Waste

☐ 5.0 Water
☐ 5.1 Plumbing system
☐ 5.2 Mobile water tanks
☐ 5.3 Sewage, effluent 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)

3.2K Observed food whip containers being used as scoops in bags of cake mix, cream cake mix, devil cake mix, and cream pie mix. Scoops with handles should be used for dispensing product with handles stored upright above the top of food to minimize hand contact with product.

4.4S Icing stored in blackberry filling container. Flour stored in cream cheese icing container. Single service containers may not be reused to store other food products. Replace with food-grade containers intended for that purpose.

3.2D Floor in product wing not clean. Product unlabeled in syrup bottle. Food stored at or its original container should be identified with its common name.

Inspected by: [Signature]
R.S./SIT # 2531
Licensor: [Signature]

Received by: [Signature]
Title: [Title]
Phone: [Phone]

Distribution: Top copy—Operator, Bottom copy—Local health department

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### State of Ohio

**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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<tr>
<th>Facility name</th>
<th>Type of Inspection</th>
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<tbody>
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<td>Brumbaugh Fruit Farm</td>
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<tr>
<td>4.5(D) Filter in hood above donut prep table has build-up of debris and is in need of cleaning. Non-food contact surfaces of equipment shall be cleaned as soon as practical to prevent an accumulation of residue.</td>
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<tr>
<td>4.8(E) Observed metal single use pans in donut area on top of air conditioner stowed upright. Keep equipment utensils, and single service articles kept covered or inverted.</td>
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<tr>
<td>4.4(A) Hinge on right bottom cabinet of white prep table is broken. Cabinet door shall be maintained in good repair.</td>
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| 4.1(H) Moldy envelope found in 2-door cooler. 
Since product in approved washable containers, non-food discarded. 
Contact surfaces will be constructed to allow easy cleaning. |
| 4.8(E) Box of single service items on floor of back room keep all product stored at least 6" off the floor. |
| 4.1(K) Observed evidence of mouse droppings of small seeds in dry storage room. Routinely inspect and take measures to control rodents, and other pests. |
| 3.15 Observed eggs with best by date of June 26. Do not use product which exceeds USDA standards. Potable product so oldest always gets used first. (Open carton of eggs on July 21" date) |

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**Inspected by**

[Signature]

**R.S./SIT #**

2534

**Licenser**

CJHD

**Received by**

[Signature]