

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Farmer Brown		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 17	Date 7-13-18
Address 63163 Hollansburg-Sampson Rd Arcanum		Category/Descriptive C3S		
License holder Radman Brown		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		Follow-up date (if required) 08/02/2018		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

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

3.2(k) Observed scoop handle touching the pizza sausage. Discussed all handles shall be stored with their handles above the top of the food to prevent cross-contamination.

3.4(G) Observed chopped lettuce, cut tomatoes, and cold meat. Discussed TCS, RTE foods held more than 24 hours shall be clearly marked to indicate the day or date by which the food shall be consumed or discarded by the seventh day with the day of prep counting as day one. Also must watch use-by dates on your products. *CRITICAL *CORRECTED

4.4(n) Observed 3 sanitizing buckets to be at 0 ppm. Discussed a quaternary ammonia solution shall have a concentration as indicated by the manufacturer's use directions which stated...

Inspected by Brittany Westphal	R.S./SIT # 16-4147	Licensors DCMD
Received by Marvette Brown	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <div style="font-size: 1.2em; font-family: cursive;">Farmer Brown</div>	Type of visit <div style="font-size: 1.2em; font-family: cursive;">Standard-C3S</div>	Date <div style="font-size: 1.2em; font-family: cursive;">7/13/18</div>
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Violation(s)/Comment(s)

4.4 (N) ... the concentration shall be 200-400 ppm. * CRITICAL * CORRECTED

4.5(A) Observed the panini grill to have a build-up of food debris. Discussed all equipment food-contact surfaces and utensils shall be clean to sight and touch to prevent cross-contamination. * CRITICAL * CORRECTING

Notes: Please monitor the fryer hoods and the freezers for build-up.
Please start to eliminate the single-use containers.

Inspected by <div style="font-size: 1.2em; font-family: cursive;">Brittany Weitzel</div>	R.S./SIT # <div style="font-size: 1.2em; font-family: cursive;">116-41147</div>	Licensor <div style="font-size: 1.2em; font-family: cursive;">DCHD</div>
Received by <div style="font-size: 1.2em; font-family: cursive;">Nanette Brown</div>	Title	Phone