# State of Ohio
# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| Name of facility | Check one | License number | Date |
|---|---|---|---|
| Blue + White Tiki Tavern | ☒ FSO ☐ RFE | 216 | 7/19/18 |
| Address: 25 N Main St. North Star | | Category/Descriptive: C3S | |
| License holder: Nick Broerman | Inspection time (min) | Travel time (min): 25 | Other |
| 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 |
| | 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)

Satisfactory at time of inspection!

* Have employee health policy signed + available at next + all inspection.

| Inspected by | R.S./SIT # | Licensor |
|---|---|---|
| Ginger Magoon, RSHS | 3203 | Darke Co. |
| Received by: Amber Broerman | Title | Phone |

HEA 5302 2/12 Ohio Department of Health
AGR 1268 2/12 Ohio Department of Agriculture

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