

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Dairy Bar</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1037</b>	Date <b>6-26-18</b>
Address <b>892 E Main St.</b>	Category/Descriptive <b>C III</b>		
License holder <b>Alice Hinman</b>	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)	Sample date/result (if required)	

**3717-1 OAC Violation Checked**

**Management and Personnel**

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundrying
<input type="checkbox"/> 4.8	Protection of clean items

**Poisonous or Toxic Materials**

<input checked="" type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

**Food**

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

**Water, Plumbing, and Waste**

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

**Special Requirements**

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

**Equipment, Utensils, and Linens**

<input type="checkbox"/> 4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

**Physical Facilities**

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction, and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input type="checkbox"/> 6.4	Maintenance and operation

**Administrative**

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

**Violation(s)/Comment(s)**

\* 7A Bleach sanitizer was being stored in a Dawn dishdetergent bottle. Containers of cleaners, poisonous or toxic substances shall bear a manufacturers label to prevent misuse. Critical-corrected

\* 3.4G Refrigerated ready to eat /time temperature controlled food shall be date marked for no more than 7 days. Ham + Sausage in refrigerator were not date marked. Hot dogs in other refrigerator were date marked with a June 18<sup>th</sup> discard date. Critical-holders discarded. Other items marked -corrected

4.1 Thermometer needed in front black mini fridge to assure a temperature of 41°F or below is maintained

Inspected by <b>Cara Winton</b>	R.S./SIT # <b>2534</b>	Licensors <b>DCHID</b>
Received by <b>Alice Hinman</b>	Title	Phone

# Continuation Report

6-26-18

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Dairy Bar	Type of inspection Standard
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**Violation(s)/Comment(s)**

4.4 S Noted frozen chicken nuggets/chicken strips being stored in ice cream containers. Single use containers shall not be reused for food storage.

# 3.4 F Precooked hamburgers 66°F in lunch prep area. All foods shall be kept 41°F or below. Keep hamburgers in refrigerator until ordered to maintain temperatures. Critical — corrected

Good Hot holding Temperatures

Coney sauce	163°F	Small prep Frige	39°F
BBQ Beef	174°F		
hot chicken	176°F		

Inspected by <i>[Signature]</i>	R.S./SIT # 2534	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone