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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dairy Bar</td>
<td>SF</td>
<td>1037</td>
<td>6-26-18</td>
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<table>
<thead>
<tr>
<th>Address</th>
<th>Inspection time (min)</th>
<th>Travel time (min)</th>
<th>Other</th>
</tr>
</thead>
<tbody>
<tr>
<td>892 E Main St</td>
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<table>
<thead>
<tr>
<th>License holder</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alice Hinn</td>
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</tbody>
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#### Type of Visit (check)
- Standard
- Compliant
- Follow-up
- Prelicensing
- Consultation
- 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

**Feed**
- 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 Discrediting 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, 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
- 10 Existing facilities and equipment

#### Administrative
- 301:3-4 OAC
- 3701-21 OAC

### Violation(s)/Comment(s)
- **74** Bleach sanitizer was being stored in a brown dish detergent bottle. Containers or cleaners, poisonous or toxic substances shall bear a manufacturers label to prevent misuse. Critical—Corrected
- **3.46** 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 15+ discard date. Critical—Holidays 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.

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**Inspected by**

**R.S./SIT #**

**Licensor**

**Title**

**Phone**

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

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

Facility name: Dairy Bar
Type of inspection: Standard

Violation(s)/Comment(s):

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

3.4F Recycled hamburgers 60°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 prefrige 39°F
BBQ Beef 171°F
Hot chicken 176°F

Received by
Inspected by

R.S./SIT # 2534
Licensee: DCHD

HEA 5351 4/16 Ohio Department of Health
AGR 1268 Cont. 4/16 Ohio Department of Agriculture

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