

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Whirlpool		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 3	Date 4/24/18
Address Kitchen Aid Way		Category/Descriptive C 3S		
License holder Ullery Vending Inc		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		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 checked="" 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 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)

3.4(G) Observed lettuce, diced ham and chicken not labeled in the cooler. Discussed all TCS RTE foods held at the FSD for more than 24 hours shall be date marked for 7 days and discarded by the 7th day. PIC voluntarily dated items since they were just opened yesterday or today. Critical. Corrected.

2.4(A) No level 2 training certification available. Discussed at least one employee with supervisory and management responsibility shall obtain the level 2 training. Please obtain ASAP.

Inspected by Anna Schutena	R.S./SIT # 104029	Licensors DCHO
Received by [Signature]	Title	Phone

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Whirlpool	Type of inspection Standard 4/24/18
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Violation(s)/Comment(s)

4.4A) Observed the, 2 door freezer seal pulled away from the, unit. Discussed to repair/replace units seal so it is maintained in good repair.

7B) Observed two spray bottles not labeled. Discussed working container used for poisonous or toxic materials shall be clearly marked with common name of the material. Critical. PIC removed bottles at time of inspection. Corrected.

937-548 4196 x225

Notes: Ensure food employees sign the employee health policy.

Inspected by <i>Laura Schmitz</i>	R.S./SIT # 16-4029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone