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

**Name of facility**: HOM FARMERS  
**Address**: 13081 YORKSHIRE OH 43562

**License holder**: HOM FARMERS  
**Type of inspection (check all that apply)**  
- [ ] Standard  
- [ ] Critical Control Point (FCO)  
- [ ] Process Review (RFE)  
- [ ] Variance Review  
- [ ] Follow up  
- [ ] Foodborne  
- [ ] 30 Day  
- [ ] Complaint  
- [ ] Pre-licensing  
- [ ] Consultation

**License Number**: 1066  
**Date**: 11/2/19  
**Inspection Time**:  
**Travel Time**:  
**Category/Descriptive**:  
**Follow up date (if required)**:  
**Water sample date/result (if required)**:  

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance  OUT=not in compliance  N/O=not observed  N/A=not applicable

<table>
<thead>
<tr>
<th>Compliance Status</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Supervision</strong></td>
<td><strong>Time/Temperature Controlled for Safety Food (TCS food)</strong></td>
</tr>
</tbody>
</table>
| 1 IN | 23 IN  
NA | OUT N/ O  
N/A | Person in charge present, demonstrates knowledge, and performs duties  
Proper date marking and disposition |
| 2 IN | 24 IN  
NA | OUT N/O  
N/A | Certified Food Protection Manager  
Time as a public health control: procedures & records |
| 3 IN | 25 IN  
NA | OUT N/O  
N/A | Management, food employees and conditional employee; knowledge, responsibilities and reporting  
Consumer advisory provided for raw or undercooked foods |
| 4 IN | 26 IN  
NA | OUT N/O  
N/A | Proper use of restriction and exclusion  
Pasteurized foods used; prohibited foods not offered |
| 5 IN | 27 IN  
NA | OUT N/O  
N/A | Procedures for responding to vomiting and diarrheal events  
Food additives: approved and properly used |
| 6 IN | 28 IN  
NA | OUT N/O  
N/A | Proper Hygienic Practices  
Toxic substances properly identified, stored, used |
| 7 IN | 29 IN  
NA | OUT N/O  
N/A | Preventing Contamination by Hands  
Compliance with Approved Procedures |
| 8 IN | 30 IN  
NA | OUT N/O  
N/A | Hands clean and properly washed  
Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan |
| 9 IN | 31 IN  
NA | OUT N/O  
N/A | No bare hand contact with ready-to-eat foods or approved alternate method properly followed  
Special Requirements: Fresh Juice Production |
| 10 IN | 32 IN  
NA | OUT N/O  
N/A | Adequate handwashing facilities supplied & accessible  
Special Requirements: Heat Treatment Dispensing Freezers |
| 11 IN | 33 IN  
NA | OUT N/O  
N/A | Approved Source  
Special Requirements: Custom Processing |
| 12 IN | 34 IN  
NA | OUT N/O  
N/A | Food obtained from approved source  
Special Requirements: Bulk Water Machine Criteria |
| 13 IN | 35 IN  
NA | OUT N/O  
N/A | Food received at proper temperature  
Special Requirements: Acidified White Rice Preparation Criteria |
| 14 IN | 36 IN  
NA | OUT N/O  
N/A | Food in good condition, safe, and unadulterated  
Critical Control Point Inspection |
| 15 IN | 37 IN  
NA | OUT N/O  
N/A | Required records available: shellstock tags, parasite destruction  
Process Review |
| 16 IN |  
NA | OUT N/O  
N/A | Protection from Contamination  
Variance |
| 17 IN |  
NA | OUT N/O  
N/A | Food separated and protected  |
| 18 IN |  
NA | OUT N/O  
N/A | Food-contact surfaces: cleaned and sanitized  |
| 19 IN |  
NA | OUT N/O  
N/A | Proper disposition of returned, previously served, reconditioned, and unsafe food  |
| 20 IN |  
NA | OUT N/O  
N/A | Proper cooling time and temperatures  |
| 21 IN |  
NA | OUT N/O  
N/A | Proper reheating procedures for hot holding  |
| 22 IN |  
NA | OUT N/A  | Proper cooling time and temperatures  |
|  |  |  | Proper hot holding temperatures  |
|  |  |  | Proper cold holding temperatures  |

**Risk factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.  
**Public health interventions** are control measures to prevent foodborne illness or injury.

HEA 5302A Ohio Department of Health (6/18)  
AGR 1268 Ohio Department of Agriculture (6/18)
# Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

## Name of Facility

**E JOLAND FARMERS**

## Type of Inspection

**Standard**

## Date

**11/2/19**

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN= in compliance OUT= not in compliance N/O= not observed N/A= not applicable

### Safe Food and Water

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>IN</td>
<td></td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td>IN</td>
<td></td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>OUT</td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td>OUT</td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td>OUT</td>
<td></td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td>OUT</td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>Item</th>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td>OUT</td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Item</th>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>OUT</td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td>OUT</td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td>OUT</td>
<td></td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td>OUT</td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td>OUT</td>
<td></td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
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<th>Item</th>
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<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>OUT</td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td>OUT</td>
<td></td>
<td>Utensils, equipment and linens; properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td>OUT</td>
<td></td>
<td>Single-use/single-service articles; properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td>OUT</td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

- **Crock pots should be replaced as soon as you can with commercial.**
- **Try to begin doing so.**

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**Person in Charge**

**Date:**

**Sanitarian**

**Licensor:**

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**PRIORITY LEVEL:**

- **C = CRITICAL**
- **NC = NON-CRITICAL**

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**HEA 5302B Ohio Department of Health (6/18)**

**AGR 1268 Ohio Department of Agriculture (6/18)**