

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Almond Sisters Bakery		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 466	Date 1/17/18
Address 224 High St. Hamilton OH 45011		Category/Descriptive Class 3 + 25000 sf		
License holder The Almond Sisters LLC		Inspection time (min) 55 min	Travel time (min) 10 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"/> Prelicensing <input checked="" 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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

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

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

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

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

Administrative

901:3-4 OAC
3701:21 OAC

Violation(s)/Comment(s)

Note: Discussed catering with owner. Will have to purchase catering equipment in order to transport foods. Will have to approve catering vehicles and equipment. Establishment will also have to change classification from a risk level 3 to risk level 4. Contact me when catering equipment is purchased for approval. Also discussed catering food operations and proper labeling. Will need to follow up with owner before catered event. Must use proper equipment to label foods - establishment only has one double door reach in cooler.

Inspected by Charmaine N. Church	R.S./SIT # 2756	Licenser Hamilton City 1785-1081
Received by [Signature]	Title manager	Phone 513-857-5868