

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

Name of facility Certified Oil Co. #436	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 1	Date 1/30/18
Address 701 High St. Hamilton OH 45011	Category/Descriptive Class 3-25000st		
License holder Certified Oil Co.	Inspection time (min) 50 min	Travel time (min) 10 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

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	Laundering
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

3.0	Safe, unadulterated and honestly presented	
3.1	Sources, specifications and original containers	
<input checked="" type="checkbox"/>	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

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

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

Critical

* 1.0 Toxic chemical unlabeled in a spray bottle: bleach and water at shelf by the 3 tub sink, unidentifiable. Label for proper identification. Working containers require labeling. Corrected.

non-critical

3.2 Food stored on the floor; freezer and back room; not allowed, which minimum.

Note: adding pizza to the menu; ensure all equipment is commercial
 Note: employee health; minimize/describe clean up procedure and use IT for Shannon Whitcomb

Inspected by <i>Annexa M. Speech RD-RCH</i>	R.S./SIT # <i>2750</i>	Licensors <i>Hamilton City/RES 7081</i>
Received by <i>Annexa M. Speech</i>	Title <i>Store Manager</i>	Phone <i>513-868-0384</i>