

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Chin House</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>711</i>	Date <i>1/3/18</i>
Address <i>936 Main Street Hamilton 45013</i>		Category/Descriptive <i>C-1</i>	
License holder <i>Chun Lu</i>	Inspection time (min) <i>70</i>	Travel time (min) <i>10</i>	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 <i>specify</i>		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
<input checked="" type="checkbox"/> 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

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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### Administrative

901-3-4 OAC
3701-21 OAC

#### Equipment, Utensils, and Linens

<input checked="" type="checkbox"/> 4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

#### Violation(s)/Comment(s)

*4.0) White painted wood prep table observed with peeling lacquer off paint. Wood food contact surfaces must be sealed or properly painted.*

*4.1) Foreign made rubber floor is not approved for commercial use by a recognized food equipment testing agency. Replace with an approved equivalent by showing staff.*

*4.3) Small bulk food containers with buildup on the outside of them. Observe during that prep to build up.*

*4.3) Spill on the floor below the sink. Clean floor.*

Inspected by <i>R. Young Moore RS</i>	R.S./SIT # <i>2818</i>	Licensor <i>Hamilton City TRS 1098</i>
Received by <i>Chun Lu</i>	Title <i>Manager</i>	Phone <i>513-569-5888</i>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>China House</i>	License number <i>1711</i>	Date <i>1/3/18</i>
Address <i>926 Main Street 45003</i>	Category/Descriptive <i>C-1s</i>	
License holder <i>Charlie</i>	Inspection time (min) <i>35</i>	Travel time (min) <i>10</i>
<b>Comments:</b>		
<i>No critical violations observed during inspection.</i>		
<i>Facility is maintaining proper holding temperatures</i>		
<i>- Cold holding: 41°F or below</i>		
<i>- Hot holding: 135°F or above</i>		
<i>Facility is correctly cooling and reheating TCS (time/temperature controlled for safety) foods</i>		
<i>- Cooling: 135°F to 70°F within 2hrs, 70°F to 41°F within 4hrs</i>		
<i>- Reheating: to 165°F for 15 sec within 2hrs.</i>		

### Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
<i>Raw beef</i>	<i>Holding</i>	<i>41.3</i>	<i>Soup</i>	<i>Holding</i>	<i>116.3</i>
<i>" chicken</i>	<i>"</i>	<i>40.9</i>	<i>Noodles</i>	<i>Prep</i>	<i>151.1</i>
<i>" beef</i>	<i>Strong</i>	<i>31.6</i>			
<i>" chicken</i>	<i>"</i>	<i>38.3</i>			
<i>" shrimp</i>	<i>"</i>	<i>38.8</i>			
<i>Rice</i>	<i>Holding</i>	<i>116.1</i>			
Inspected by <i>R. Young</i>	R.S./SIT# <i>2878</i>	Licensor <i>Hannah City</i>			
Received by <i>Chan Lu</i>	Title <i>manager</i>	Phone <i>513-869-888</i>			