

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility El Oaxaqueno	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 41	Date 1/4/18
Address 439 East Ave., Hamilton, OH 45011		Category/Descriptive C3S25KFT2	
License holder Areli Perez	Inspection time (min) 60	Travel time (min) 15	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

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

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

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

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

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

Poisonous or Toxic Materials

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

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

Administrative

901:3-4 OAC
3701:21 OAC

NOTE: operator to take Sanisafe Training class in Spanish @ HCPH in February 2018.

R-repeat non-critical violations

Violation(s)/Comment(s)

NOTE: Violations noted 8/11/17 corrected to date with the exception of:

6.4 Observed personal food items stored inside the reach in refrigerator at the sales floor area. Necessary to label personal food as personal food items/not for sale and/or store in refrigerator at back storage area.

- operator provided copies of employee illness policy/stomach bug policy for review during inspection.

- NOTE: Two pieces of non-commercial equipment in kitchen to be labeled for personal use only: Blender and coffee maker.

Inspected by Caroline McWhone R.S.	R.S./SIT # 2357	Licensor Hamilton City 735-7062
Received by [Signature]	Title C. Wheeler	Phone 513 592-3425