

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Monkey Mutual Aid</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>49</b>	Date <b>2/1/18</b>
Address <b>303 N. Third St. Hamilton OH 45011</b>		Category/Descriptive <b>Class 3 &lt; 25,000 sf</b>		
License holder <b>Don Needham Financial Secretary</b>		Inspection time (min) <b>40 min</b>	Travel time (min) <b>10 min</b>	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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) <b>2/8/18</b>		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

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/>	4.6	Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7	Laundrying
<input type="checkbox"/>	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	
<input checked="" type="checkbox"/>	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

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Ⓢ - Repeat violation

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

NON critical

4.4 Equipment found in disrepair; walk-in freezer has ice build up, reaching cooler not holding properly - repair, must be kept in good repair Ⓢ

4.5 Equipment unclean; ice machine, walk-in cooler, shelves in the kitchen Ⓢ clean - must be kept clean to sight and touch.

4.6 Only 2 stoppers work at the 3 tub sink Ⓢ - not allowed. Need 3 and must hold water in sink.

4.7 Rear exit door has a gap at the bottom of the door; daylight visible Ⓢ - open to rodents and insects.

Note: All other violations from 1/30/18 have been corrected. The probe thermometer and employee health policy is available.

Inspected by <b>Don Needham</b>	R.S./SIT # <b>2/56</b>	Licensors <b>Hamilton City 185-1001</b>
Received by <b>Frank A. [Signature]</b>	Title <b>TRUSTEE</b>	Phone <b>513 614 0169</b>