

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>PAI Inc. DBA LaRocca's Hamlets</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>241</i>	Date <i>1/31/18</i>
Address <i>710 N. 21st St. Columbus Blvd. Hamlet 43013</i>		Category/Descriptive <i>CHS</i>	
License holder <i>Mark Tella</i>	Inspection time (min) <i>50</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

<input checked="" type="checkbox"/> 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

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
<input checked="" type="checkbox"/> 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

Violation(s)/Comment(s)

(R) = report violation

4.4) Temperature gauge on distributor is not operational. Note: Distributor is a scintillating one. Service equipment is maintained in good repair.

4.4) Cold section refrigeration by hand sink (iceberg storage) light is not operational. Note: Cold unit on display of the beverage unit TCS (Food temperature controlled for safety) food (R)

6.1) Design of door on back door. Door to the outside must be able to prevent re-entrance of air. Repair or replace.

6.1) Top built-in walk-in freezer floor (R)

6.1) Ceiling in the prep area with dust build-up (R)

Note: Correct all (R) report violation by next scheduled inspection

Inspected by <i>[Signature]</i>	R.S./SIT # <i>SR18</i>	Licensor <i>Hamilton City 785-1018</i>
Received by <i>[Signature]</i>	Title <i>Assistant Manager</i>	Phone <i>513-746-1950</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>DAF Inc. DAF / Lakeside Hamilton</i>	License number <i>241</i>	Date <i>1/31/18</i>
Address <i>710 Mt. Washington Blvd 45013</i>	Category/Descriptive <i>C45</i>	
License holder <i>Mark Tullis</i>	Inspection time (min) <i>30</i>	Travel time (min) <i>10</i>

Comments:

- No critical violations observed during inspection
- Facility is following correct cooling and reheating procedures for TCS foods.
 - Cooling: 135°F to 70°F within 2hrs, 70°F to 41°F within 4hrs.
 - Reheating: to 165°F for 15 sec. within 2hrs.

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>Lasagna</i>	<i>Prep</i>	<i>113.9</i>	<i>Letuce - shredded</i>	<i>Holding</i>	<i>39.9</i>
<i>"</i>	<i>Storage</i>	<i>40.2</i>	<i>Chicken - "</i>	<i>"</i>	<i>39.7</i>
<i>Meatballs</i>	<i>Holding</i>	<i>198.1</i>	<i>Pappardelle</i>	<i>"</i>	<i>39.6</i>
<i>Sliced tomatoes</i>	<i>"</i>	<i>39.8</i>	<i>Tomatoes - diced</i>	<i>"</i>	<i>30.4</i>
<i>Beef</i>	<i>"</i>	<i>40.3</i>	<i>Soup</i>	<i>"</i>	<i>194.6</i>
<i>Hotdog</i>	<i>"</i>	<i>41.6</i>			

Inspected by <i>[Signature]</i>	R.S./SIT# <i>2818</i>	Licensor <i>Hamilton City</i>
Received by <i>[Signature]</i>	Title <i>Assistant Manager</i>	Phone <i>513-746-1950</i>