

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Mega #135</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>248</i>	Date <i>2/8/18</i>
Address <i>1510 Main Street, Heath, Ohio 45028</i>		Category/Descriptive <i>C91</i>	
License holder <i>Mega-Shred LTD, Pickering</i>	Inspection time (min) <i>135</i>	Travel time (min) <i>15</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"/> Precicensing <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

<input type="checkbox"/> 2.1 Employee health
<input checked="" type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input checked="" type="checkbox"/> 4.8 Protection of clean items

Poisonous or Toxic Materials

<input 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

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input checked="" type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input checked="" type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Equipment, Utensils, and Linens

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

Violation(s)/Comment(s)

** critical*

** 3.4) For temp of TCS (time/temperature control for safety) food in meat display case. 3 days of record keeping. 3 days of record keeping. Temp. 41°F. 2 checks recorded temp. 41°F + 50°F. 44-45°F. Violated, discard!*

** 3.5) Sanitation must be maintained in restrooms. Self-cleaning can use down with procedure. Station that covers the self-cleaning. Violated, Report violation.*

** 3.6) For (4.1) and (4.2) Clean. Grease found in 122 closed sink. 41°F. Will be reported under date of Feb. 23, 2018. Violated, discard!*

Inspected by <i>[Signature]</i>	R.S./SIT # <i>SPR</i>	Licensor <i>Heath, OH (614) 783-7000</i>
Received by <i>[Signature]</i>	Title	Phone

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Wings #135</i>	Type of visit <i>Standard</i>	Date <i>2/27/18</i>
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Violation(s)/Comment(s)

*	<i>4) Small block food contact trays placed in next row in line with back of second deep cooler. Food contact surfaces shall be smooth and free of cracks, pits, chips, rips or deep grooves. Comment: block not in same tray as they should be.</i>
<i>~ Abandoned ~</i>	
<i>2) Decking on deep cooler is not covered by the sink use of the deep coolers. Food handlers may use a simple wooden board and a metal #10 sheet should be used (top on the sink).</i>	
<i>4) Decking not out in room with former Rep. on phone.</i>	
<i>4) Food debris built up under back of deep cooler in next row. Comment: regarding that provide better. Report violation.</i>	
<i>4) Abused clean sink area has what appears to be a plastic tray in next deep cooler. Some signage items are posted and stored in sink area that help prevent possible contamination to exposed food.</i>	
<i>1) Exposed building on the floor - behind the fence under department Chair #117.</i>	
<i>1) Signage on the floor in kitchen prep area and kitchen fence to same building. Report violation.</i>	
<i>1) Chair will need to be removed from kitchen building.</i>	
<i>Note: Facility has Level 2 identification, verified employee health policy and sanitization policy.</i>	

Inspected by 	R.S./SIT # <i>25578</i>	Licensor <i>HC 4113</i>
Received by 	Title	Phone