

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Miami University - Hamilton		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 124	Date 2/6/18
Address 1601 University Blvd. Hamilton, OH 45011		Category/Descriptive Class 3 - 25,000 sq ft		
License holder Miami University		Inspection time (min) 60 min	Travel time (min) 15 min	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

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

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

Critical

* 2.2 Soda nozzles found unclean at self-serve beverage station; unsanitary food contact surface - clean. Corrected by person-in-charge (PIC). Must be kept clean to avoid contamination.

* 1.0 Toxic floor cleaner found unlabeled in a spray bottle on the toxic chemical shelf - unidentifiable - label. Working containers must be labeled for easy identification. Corrected by PIC.

NOT Critical

2.2 3.0 Coop without handle found in bulk grade - not allowed; possible cross contamination. Corrected.

Inspected by Gorriea N. Church #8768	R.S./SIT # 2756	Licensors Hamilton City / 1627001
Received by Miami University	Title ASST Mgr	Phone 775-3067

