

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Latin Flavor	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 342	Date 2/16/18
Address 2780 Dixie Hwy, Ham, OH 45015		Category/Descriptive C4 < 25K F12	
License holder Juan Garcia	Inspection time (min) 30	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

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
<input checked="" type="checkbox"/> 5.1	Plumbing system
<input checked="" type="checkbox"/> 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
6.3	Location and placement
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

Violation(s)/Comment(s) - non-critical

NOTE: operation is not performing level IV food activities; owner to change risk classification to Level II. Will be offering fried foods to order only. See menu for 2018.

- 51 Handle for hot water at women's restroom is broken. Repair to provide adequate hand washing facilities

- operation has Employee Health Policy and Stomach bug policy available upon request.

Inspected by Carmie McNamee RS	R.S./SIT # 2357	Licensor Hamilton City
Received by 	Title Inspector	Phone 02/16/18

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Latin Flavor	License number 342	Date 2/16/19
Address 2790 Dixie Hwy., Han, OH 45015	Category/Descriptive C4 ≤ 25 K ft²	
License holder Juan Garcia	Inspection time (min) 10	Travel time (min) 10

Comments:

*NOTE: operation is not performing any level II activities
currently only has frozen chicken on premises.*

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

Inspected by Cammie Muthone RS	R.S./SIT# 2357	Licensor Hamilton City
Received by [Signature]	Title owner	Phone 02/16/19