

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>High Street Cafe</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>458</i>	Date <i>3/8/18</i>
Address <i>350 High Street Hamilton 45011</i>		Category/Descriptive <i>C45</i>		
License holder <i>Craig LLC</i>	Inspection time (min) <i>30</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 checked="" 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
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
6.3	Location and placement
6.4	Maintenance and operation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

- Complaint # 201800844 stated employees making salads with bare hands, no gloves used.

Note: Unable to confirm at time of inspection; however, food handlers only placed on single-use gloves once they learned I was the health inspector. Therefore, there is probable cause to believe food handlers are handling ready-to-eat foods with bare hands. To help prevent contamination to exposed foods ready-to-eat foods must be handled with single-use gloves, utensils or deli tissues.

Inspected by <i>[Signature]</i>	R.S./SIT # <i>2878</i>	Licenser <i>Hamilton City 785-7098</i>
Received by <i>[Signature]</i>	Title <i>Executive Chef / Owner</i>	Phone <i>513-638-5132</i>