

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Asian Lantern</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>525</b>	Date <b>3/21/18</b>
Address <b>965 Main St. Hamilton OH 45013</b>		Category/Descriptive <b>Class 4 - 25000sf</b>	
License holder <b>ZG Food LLC</b>	Inspection time (min) <b>60 min</b>	Travel time (min) <b>15 min</b>	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) <b>3/29/18</b>	Sample date/result (if required)	

**3717-1 OAC Violation Checked**

**Management and Personnel**

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

<input type="checkbox"/> 4.4 Maintenance and operation
<input 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 type="checkbox"/> 4.8 Protection of clean items

**Poisonous or Toxic Materials**

<input checked="" 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 checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input checked="" type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input 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 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 checked="" type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Ⓢ = Repeat violation

**Violation(s)/Comment(s)**

**\* Critical \***

\* 3.2 Observed raw shrimp above onions in the walk-in cooler; possible cross contamination - must be stored separated to prevent contamination.

\* 3.4 Observed time/temperature controlled for safety foods (TCS) in the reach-in cooler that are ready to eat and not marked with consumption dates as required Ⓢ - Bean sprouts etc. Corrected.

\* 7.0 Toxic sanitizer bucket found unlabeled on cart by mop sink - unidentifiable; must be labeled for easy identification. Corrected by owner.

non-critical

2.4 level II certification found unavailable for one person with supervisory duties

Inspected by <b>Jenica N. Creech RSK</b>	A.S. SIT # <b>2756</b>	Licenspr <b>Hamilton City 1785-1081</b>
Received by <b>Benny</b>	Title <b>owner</b>	Phone <b>513 335 7035</b>

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <b>Asian Lantern</b>	Type of inspection <b>Standard / 3/21/18</b>
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**Violation(s)/Comment(s)**

obtain. (R) Note: scheduled for 4/2018.
3.2 Bulk food containers found unlabeled; sugar, sauces, etc. (R) - required when not in original container.
3.2 Cup / container found in bulk flour without a handle; not allowed (R) - possible cross contamination. Corrected.
4.0 Non-commercial equipment found in operation - food processor, blender, - not allowed, only commercial, approved by a recognized food equipment testing agency, such as NSF. - remove by 3/22/18.
3.2 Food and food product stored improperly under the unprotected sewer line in the basement - not allowed (or shield the line) (R)
4.0 Observed cardboard <del>etc</del> used as non food contact surfaces; wire shelves - dunnage racks - not smooth / easily cleanable. (R)

Note: follow-up inspection cancelled during inspection due to critical violations observed during inspection; and numerous repeat non-critical violations.

Inspected by <b>Donnica N. Creech Porter</b>	R/S/SIT # <b>2756</b>	Licensor <b>Hamilton City 1785-7081</b>
Received by <b>Janet Green</b>	Title <b>owner</b>	Phone <b>513 335 1035</b>