

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Ramsey's Early Learning Academy</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>455</i>	Date <i>4/4/18</i>
Address <i>2270 Dixie Hwy Hamilton OH 45011</i>	Category/Descriptive <i>Class 3 - 250005f</i>		
License holder <i>Ramsey's Early Learning Academy</i>	Inspection time (min) <i>70 min</i>	Travel time (min) <i>20 min</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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>	Follow-up date (if required) <i>4/9/18</i>		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

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 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

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

<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	Laundrying
<input type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input checked="" 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

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 checked="" type="checkbox"/> 6.3	Location and placement
<input type="checkbox"/> 6.4	Maintenance and operation

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

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

Administrative

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

Violation(s)/Comment(s)

** Critical **

- * 2.4 Person-in-charge is not performing their required duties - observed a student walk through the kitchen - not allowed; unnecessary persons are not allowed in the kitchen to prevent contamination. Discussed with the owner. Corrected.*
- * 3.4 Observed time/temperature controlled for safety foods (TCS) that are ready to eat (turkey) that were not marked with a consumption date - required; 7 days, with day 1 as open/prep day. Corrected by employee.*
- * 5.1 One handwashing sink in the restroom doesn't have hot water - only 75°F - required to be maintained and must reach 100°F. Discussed with owner - maintenance coming tomorrow. Correction required by 4/9/18.*

Inspected by <i>Jonathan N. Creech</i>	R.S./SIT # <i>27510</i>	License # <i>Hamilton City 1785-7081</i>
Received by <i>John's Ramsey</i>	Title <i>Director</i>	Phone <i>512-887-1000</i>



State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Ramsey's Early Learning Academy	Type of inspection Standard 4/6/18
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Violation(s)/Comment(s)

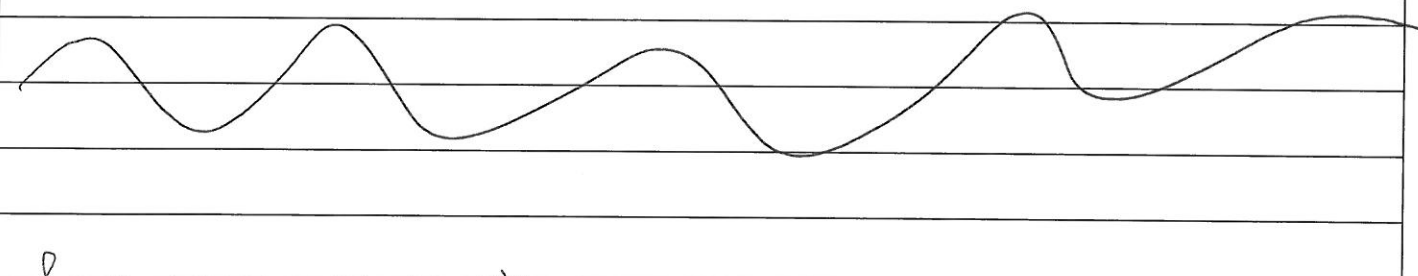
* 7.1 Toxic dish soap and hand soap found improperly stored by/on the counter of the food prep sink - not allowed; must be stored separated from the food prep area to prevent a toxic contamination. Moved by employee. Corrected.

Non-critical

4.1 Non-commercial equipment found in the kitchen - Black and Decker mixer - not allowed for use - remove; must be commercial, NSF approved.

6.3 Several lights burned out in kitchen and storage - replace; attachments to the ceiling must be maintained.

Note: employee health policy, Norovirus clean up, and level II certification available for Doris Ramsey.



Inspected by Cynthia N. Creech	R.S./SIT # 2156	Licensors Hamilton City 785-7081
Received by Doris Ramsey	Title Director	Phone 513-887-1000