

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | | | |
|---|---|---|--|
| Name of facility Minnick's Drive Thru | Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number 148 | Date 4/9/18 |
| Address 810 Heaton St. Hamilton OH 45011 | Category/Descriptive Class 2 - 25,000 sf | | |
| License holder Multinick's Inc. | Inspection time (min) 60 min | Travel time (min) 10 min | Other |
| Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint | <input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing | <input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation | <input type="checkbox"/> 30 day <input type="checkbox"/> Other <i>specify</i> |
| 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 |

| | | |
|-------------------------------------|-----|--------------------------------------|
| <input checked="" type="checkbox"/> | 4.4 | Maintenance and operation |
| <input checked="" 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 type="checkbox"/> | 7.0 | Labeling and identification |
| <input checked="" type="checkbox"/> | 7.1 | Operational supplies and applications |
| <input type="checkbox"/> | 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

| | | |
|-------------------------------------|-----|--|
| <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 checked="" 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 |

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

| | | |
|--------------------------|-----|--|
| <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 |

Violation(s)/Comment(s)

Critical

*** 7.1 Toxic chemicals found improperly stored in walk-in cooler by beer and on shelf above ice scoop - move not a designated area for chemicals must store separated to prevent a toxic contamination. Moved by person in charge (Pic). Corrected.**

non-critical

4.4 Equipment damaged; door seal on large walk-in cooler, bagged ice cooler - repair; must be in good repair.

5.4 Covered trash can not available in unisex restroom - required obtain.

| | | |
|---|-------------------------|---|
| Inspected by Lorraine N. Creech R/R | R/S/SIT # 275 | Licenser Hamilton City 705-7081 |
| Received by Briota S. Alexander | Title Manager | Phone 896 7970 |

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | |
|---------------------------------------|---|
| Facility name Minnick's Drive Thru | Type of inspection Standard - 4/9/18 |
|---------------------------------------|---|

Violation(s)/Comment(s)

4.5 Equipment unclean; coke cooler, bagged ice freezer, walk-in cooler shelves, etc - clean; must be kept clean to sight and touch.

Note: employee health policy available in a verifiable manner and vomiting/diarrhea cleanup procedure available

Note: mop rack should be moved to hang mops so that it can drip dry in the sink - to prevent wall/floor damage.

| | | |
|-----------------------------------|--------------------|--------------------------------------|
| Inspected by Jannica N. Creech | R.S./SIT # 2756 | Licenser Hamilton City / 785-2081 |
| Received by Prisca S. Hensley | Title Manager | Phone 896 7970 |