

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Thyssen Krup Phase #2</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>494</b>	Date <b>5/2/18</b>
Address <b>8605 Bilstein Blvd. Ham, OH 45015</b>	Category/Descriptive <b>CIS</b>		
License holder <b>Derringer Company</b>	Inspection time (min) <b>15</b>	Travel time (min) <b>15</b>	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) <b>5/7/18</b>	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	Laundering
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

**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) \*critical violation**

#2 Cold Food Machine - Internal Temp 30°F - OK, Date marking - OK  
- Auto shut off - OK

#1 Cold Food - Internal Temp 30°F - OK, Date marking - OK  
4.1 Auto shut off of machine not operating properly. Repair to allow for self locking after temperature loss

Microwaves - 6 units -

\* 7.4 One of 6 microwave units is out of order repair / remove unit to provide equipment in good repair.

Inspected by <b>Cammie Malone RS</b>	R.S./SIT # <b>2357</b>	Licenser <b>Hamilton Ceb</b>
Received by <b>Dan Hann</b>	Title <b>Service Tech</b>	Phone <b>(626) 526-6396</b>