

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Thyssen Krupp Bilstein of Amer.		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 449	Date 5/2/18
Address 8695 Berk Blvd. Hamilton, OH 45015		Category/Descriptive CIS		
License holder Derringer Company		Inspection time (min) 30	Travel time (min) 15	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) 5/7/18		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 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

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
2.0	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

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

Violation(s)/Comment(s)

*Critical violation

Micromarket:

Microwaves - 11 total microwaves - 4/4 observed exposed rusted metal inside back of 3 of microwaves. Remove/replace with commercial microwave in good repair.

Cold Food Machine (# 2) - currently out of order. Repair #4 In operable equipment/repair

Cold Food Machine (# 2) - 35°F - Internal Temp - OK. Auto shut off - OK. Dates - OK

Frozen Food Machine - 5°F - Internal Temp. - OK / Dates - OK.

* 4.1 Frozen Food Machine Auto shut off feature not operating. Repair - to allow for self locking after temperature loss/drop.

Inspected by Camie McKrone RS	R.S./SIT # 2357	Licensors Hamilton Cih
Received by Dan Ham	Title Service Tech	Phone (513) 626-6396