

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Carniceria La Morenita LLC		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 532	Date 5/15/18
Address 1001 Central Ave Hamilton OH 45011		Category/Descriptive Class 3 < 25,000 sf		
License holder Francisco Carrillo		Inspection time (min) 80 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

4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5 Cleaning of equipment and utensils
	4.6 Sanitizing of equipment and utensils
	4.7 Laundering
<input checked="" type="checkbox"/>	4.8 Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
<input checked="" type="checkbox"/>	7.2 Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/>	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
<input checked="" type="checkbox"/>	6.1 Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/>	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 ***

- * 4.5 Knives stored unclean on the clean knife; possible cross contamination; remove and clean. Only clean knives allowed. Corrected by employee.
- * 7.2 Observed toxic packaged items improperly stored behind the register on a shelf above packaged food; cream, shampoo above candy - not allowed store separated to prevent a toxic contamination. Moved by employee. Corrected.

Non-critical

- 3.2 Food found uncovered in the walk-in cooler - pork skin; cover to prevent contamination. Corrected.
- 4.8 Deli/meat single use service trays found unclean on top of service case - not

Inspected by Somica A. Crach RSPent	A.S./SIT # 2750	Licensors Hamilton City / 7852051
Received by [Signature]	Title PIC	Phone 513/432/9885

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Carniceria La Morenita</i>	Type of inspection <i>Standard - 5/15/18</i>
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Violation(s)/Comment(s)

<i>allowed for use - possible cross contamination; must protect clean items. Discarded. Corrected.</i>
<i>4.5 Equipment unclear; walk-in cooler, plastic covering for shelf above 311b sink - clean; must be kept clean.</i>
<i>6.1 Core base not attached to the wall in the service area; must be covered and sealed; to prevent rodent/insect harborage - fix/repair</i>
<i>6.4 Employee personal item (sweater) found on prep table shelf - not allowed; must be in a designated area. Moved. Corrected.</i>

Note: Employee health policy is in a verifiable manner, vomiting/diarrhea clean up procedure is available, and level II certification for Luis Martinez

Note: New commercial chest freezer added - Aosta model #MWF9010 ETL Intertek.

[Handwritten signature]

Inspected by <i>Johnnie Creech Peters</i>	R.S./SIT # <i>2756</i>	Licensor <i>Hamilton City 1785-7051</i>
Received by <i>[Signature]</i>	Title <i>PIC</i>	Phone <i>513/432/9885</i>