

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Carniceria La Morenita</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>4026</i>	Date <i>2/10/18</i>
Address <i>1001 Central Ave Hamilton OH 45011</i>		Category/Descriptive <i>Class 3 - 25,000</i>		
License holder <i>Victor Carrillo</i>		Inspection time (min) <i>40 min</i>	Travel time (min) <i>10 min</i>	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Precicensing <input type="checkbox"/> Consultation <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

<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

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

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

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 type="checkbox"/> 3.4	Limitation of growth of organisms
<input checked="" 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

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 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

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 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 checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

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

Ⓢ = Repeat violation

Violation(s)/Comment(s)

Critical

* 2.4 Person in-charge (PIC) not available, and current employee (PIC) cannot demonstrate knowledge of food safety and sanitation - required. Obtain Ⓢ

* 3.5 Observed food packaged in this establishment available for self serve without proper labeling; brown case sugar Ⓢ - obtain - ingredient information required to inform consumer. Removed from self serve by PIC. Corrected.

non-critical

4.4 Ice cream freezers have ice buildup Ⓢ repair must be kept in good repair.

6.4 Floor found damaged at the 3 'bb sink' Ⓢ hole present; physical facilities must be maintained in good repair - repair.

Inspected by <i>Amber R. Cochran, RLS/KLS</i>	R.S./SIT # <i>2150</i>	Licenser <i>Hamilton City/17057001</i>
Received by <i>LIS MARLINEZ</i>	Title <i>EMPLOYEE</i>	Phone <i>513 454 8610</i>

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Carniceria La Morenita	Type of inspection follow up 2/6/18
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Violation(s)/Comment(s)

Note: all other violations from 2/5/18 have been corrected.

Note: License holder will be contacted for hearing by the City of Hamilton Health Department regarding non-compliance with all applicable sections of Ch 3717-1, the Ohio uniform Food Safety Code.

Inspected by JENNIFER K. CREECH, RPH	R.S./SIT # 2156	Licenser Hamilton City 17857081
Received by LUIS MARTINEZ	Title EMPLOYEE	Phone 5134549610