

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|------------------------------------------------------|------------------------|
| Name of facility Rub City | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 534 | Date 6/12/18 |
| Address 746 NW Washington Blvd Hamilton OH 45013 | | Category/Descriptive Class 4 < 25,000sf | |
| License holder Jamm Enterprises LLC | Inspection time (min) 20 min | Travel time (min) 10 min | 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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify | 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 type="checkbox"/> | 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 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 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 type="checkbox"/> | 6.4 Maintenance and operation |

Administrative

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

Ⓡ = Repeat violation

non-critical

Violation(s)/Comment(s)

4.4 Equipment found damaged; heat lamp - repair Ⓡ; equipment must be in good repair. Note: part on order

4.5 Equipment found unclean; storage rack, fryers, microwave Ⓡ; unclean; must be kept clean to sight and touch.

Note: all other violations from 6/5/18 have been corrected.

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|------------------------------------------|---------------------------|----------------------------------------------|
| Inspected by Jennica N. Creech | R.S./SIT # 2756 | Licensors Hamilton City / 185-7081 |
| Received by [Signature] | Title President | Phone 513 812-9427 |