

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Jump N Bean		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 372	Date 6/8/18
Address 501 Ludlow St. Hamilton OH 45011			Category/Descriptive Class 2 - 25,000 sf	
License holder Linda Sheehan		Inspection time (min) 50 min	Travel time (min) 10 min	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 specify			Follow-up date (if required) Call when ready	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	Laundrying
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
<input checked="" type="checkbox"/>	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

Equipment, Utensils, and Linens

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

Administrative

901:3-4 OAC
3701-21 OAC

Critical

Violation(s)/Comment(s)

*5.1 No hot water available at time of inspection - water has been shut off - having issues with the water heater - fix/repair - plumbing system must be maintained. (R) Correction required - prior to re-opening.

*5.1 Plumbing system not in working order - faucet for the 3 tub sink is stationary and can't fill all three tubs with water to properly wash dishes manually. Correction required - prior to re-opening.

Non-critical

6.2 Handsink not properly supplied for handwashing at the bar - obtain; soap and paper towels.

Inspected by Gonvica N. Creech RPH	R.S./SIT # 2750	Licenser Hamilton City / 785-7081
Received by [Signature]	Title owner	Phone 513-390-5691

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Jump N Bean	Type of inspection standard - 6/8/18
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Violation(s)/Comment(s)

4.2 No quaternary ammonia test strips available - obtain to verify sanitizer strength.

6.4 Repair flooring at east side of bar at corner of ceramic tile - repair must be maintained.

Note: operation is closed; must have an inspection prior to re-opening.

Note: discussed employee health and vomiting/diarrhea clean up procedure

Inspected by Jonathan N. Creech FAH 1010	R.S./SIT # 2150	Licenser Hamilton City 17057081
Received by Rick Shue	Title owner	Phone 513-390-3691