

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Jolly's Drive-In		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 108	Date 5/30/18
Address 210 N. Erie Hwy Hamilton OH 45011			Category/Descriptive Class 4 < 25000 sf	
License holder Gregory V. Jolivet		Inspection time (min) 30min	Travel time (min) 10min	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 checked="" type="checkbox"/>	2.4 Supervision

<input 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 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 checked="" 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 checked="" 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

Violation(s)/Comment(s)

Non-critical

2.4 Level II certification not available for one person with supervisory duties Ⓜ - was required by 3/1/17. - obtain - Note: observed receipt from OSU extension - class paid for - going in June as per person-in-charge (PIC)

4.1 Non-commercial equipment found in operation; Ⓜ Holiday ice cream freezer Ⓜ Kenmore square freezer Ⓜ Frigidaire single door freezer Ⓜ No longer approved - replace. One piece of equipment is required to be replaced by 8/1/18. (8/1/18) then one piece of equipment replaced per year until only commercial equipment remains. Ensure only approved equipment is purchased - by a recognized food equipment agency such as NSF.

6.1 Lights found unshielded and without end caps for shields throughout

Inspected by Jonmae A. Creech P&R	R.S./SIT # 2756	Licensors Hamilton City 785-7081
Received by Aliaa M. Duie	Title Manager	Phone 513-894-7541

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Jolly's Drive-In	Type of inspection follow-up 5/30/18
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Violation(s)/Comment(s)

operation[Ⓡ] - obtain; must be shielded or shatterproof

Note: all other violations from 4/30/18 have been corrected.

Inspected by Johnna A. Creech	R.S./SIT # 2756	Licenser Kenilton City 1783-1081
Received by Alicia McSwine	Title Manager	Phone 513-894-7541