

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Brown's Deli Creations</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>503</i>	Date <i>1/7/18</i>
Address <i>740 N.W. Washington Blvd. Hamilton 45013</i>		Category/Descriptive <i>C4s</i>		
License holder <i>Deli Creations LLC</i>		Inspection time (min) <i>75</i>	Travel time (min) <i>15</i>	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"/> 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

2.1	Employee health
2.2	Personal cleanliness
<input checked="" type="checkbox"/> 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	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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
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

\* 3.2) Food employee observed touching a chemical with gloved hands and then begin to handle ready-to-eat food without washing hands and changing gloves. Hands must be washed and gloves changed when tasks change. Corrected.

\* 3.4) Three hot holding soups recording internal temperatures of 128°F, 127°F and 120°F, respectively. TCS (time/temperature controlled for safety) foods held hot must be at 135°F or above prior to serving. Recommend a sign that reads "Not Ready" until temps 135°F or above. Corrected by higher heat.

- Non-critical -

3.2) Observed food employee changing gloves but not washing hands as required; e.g. touching apron, touching doors, etc. (Glove use does not replace proper handwashing)

Inspected by <i>R. James Mounis RS</i>	R.S./SIT # <i>2578</i>	Licenser <i>Hamilton City</i>	<i>783-7098</i>
Received by <i>Heidi K. Vance</i>	Title <i>deli mgrs.</i>	Phone <i>889-1045</i>	

