

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Arrow Cafe Inc.		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 239	Date 5/31/18
Address 2273 Pleasant Ave., Ham, OH 45015		Category/Descriptive Class 2 ≤ 25K ft²		
License holder Laura L. Hamilton		Inspection time (min) 45	Travel time (min) 15	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)		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

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

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

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

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

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

non-critical R-repeat violation

6.4 walls in womens restroom in need of scraping / sanding, refinishing and painting to allow for smooth cleanable surface.

6.4 observed piece of particle board on floor under ice bin. Remove or refinish to provide smooth / cleanable surface.

NOTE: operator not sure where employee health policy / stomach bug policy located. Ensure available for review during inspection.

Observed in 2017.

NOTE: observed reach in refrigerator / microwave with signs on them stating for employee use only. When replaced provide commercial equipment only.

Inspected by Cammie Mikawa RS	R.S./SIT # 2357	Licenser Hamilton OH 795-7062
Received by Walter King	Title Barber	Phone 513 425 4283

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Arrow Cafe, Inc.</i>	Type of visit <i>299</i>	Date <i>5/31/10</i>
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Violation(s)/Comment(s) *R-repeat*

NOTE: operations ceiling has been painted.

R 6.4 Continue with painting / refinishing walls in bar / storage kitchen area to remove dirt / provide clean / smooth surfaces throughout.

Inspected by <i>Cammie McQuone RS</i>	R.S./SIT # <i>2357</i>	Licenser <i>Hamilton Cb</i>
Received by <i>[Signature]</i>	Title <i>Assistant</i>	Phone <i>513 485 4128</i>