

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>United Dairy Farmer's # 38</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>137</i>	Date <i>6-27-18</i>
Address <i>11 Brookwood Ave</i>		Category/Descriptive <i>C 3 Small</i>		
License holder <i>United Dairy Farmers Inc</i>		Inspection time (min) <i>60</i>	Travel time (min) <i>20</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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <i>—</i>		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
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
<input checked="" type="checkbox"/> 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
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

Violation(s)/Comment(s) * Critical item

* 4.5 Observed what appears to be mold/black build up on Coke pop nozzle. Must be sanitized and most likely needs a brush or other abrasive method to remove this build up. Corrected by PIC during inspection.

Non critical items:

4.8 Found large box of disposable cups and lids on floor in main storage area. Must be stored 6" above floor to prevent contamination.

Inspected by <i>[Signature]</i> RS	R.S./SIT # <i>2902</i>	Licensors <i>CNH D 785-7088</i>
Received by <i>[Signature]</i> Olive Man	Title <i>Manager</i>	Phone <i>513 863-1272</i>

State of Ohio
Continuation Report

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Violation(s)/Comment(s)

5.1 Deck under fountain pop dispenser. Must be maintained in working condition. Repair.

6.4 Floor in small storage area in back of facility containing pop etc. is very sticky and needs more frequent cleaning. Also wall and counter by coffee maker has splash. Clean.

6.4 Observed areas of the front counter are cracked and chipped. Repair.

Note: Employee Wellness policy in a readable form on site.

Fecal / vomit Norovirus procedure using bleach on display.

Manager has been in this store 3 days (Devon) and has taken Level II food safety certification and passed. You should receive form from ODA for certification in food safety. Please retain this also.

Inspected by <i>J. Kramer RS</i>	R.S./SIT # <i>2902</i>	Licensors <i>CHHD 785-7088</i>
Received by <i>Devon</i>	Title <i>MANAGER</i>	Phone <i>5138631272</i>