

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Basil 1791	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 521	Date 7/30/18
Address 241 High St, Hamilton OH 45011		Category/Descriptive Class 4 - 25,000 sf	
License holder DST Hamilton LLC	Inspection time (min) 20 min	Travel time (min) 10 min	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <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
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	Laundering
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
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
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

Note: Made inspection due to complaint #201803568 regarding kitchen being filthy, roaches present, and employees smoking in the kitchen while doing dishes and preparing food. Observed uncleanliness in the kitchen - see standard inspection for details. I did not observe roaches at the time of my inspection. Discussed with the person-in-charge (PIC) about extermination - according to invoice # 309763 All Gone exterminated on 7/20/18 and found roaches. Discussed removal/elimination is required. Recommended more regular cleaning of kitchen to prevent food build up that could attract roaches. I did not observe employees smoking in the kitchen while preparing food and doing dishes. Discussed the importance of smoking in designated areas outside. Complaint partially confirmed.

Inspected by Jonathan N. Cash	R.S./SIT # 2750	Licensor Hamilton City / 705-2081
Received by [Signature]	Title EXECUTIVE CHEF	Phone 513 883-1019