

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility White Castle		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 247	Date 8/9/18
Address 851 High St. Hamilton OH 45011		Category/Descriptive Class 3 + 25,000 sf		
License holder White Castle Systems Inc.		Inspection time (min) 90 min	Travel time (min) 15 min	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 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 checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input type="checkbox"/>	4.6	Sanitizing of equipment and utensils
<input checked="" type="checkbox"/>	4.7	Laundrying
<input checked="" type="checkbox"/>	4.8	Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0	Labeling and identification
<input checked="" 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 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 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 checked="" type="checkbox"/>	6.4	Maintenance and operation

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s)

Critical

- * 2.4 Employee health policy not available in a verifiable manner - obtain; required at all times. Corrected.
- * 7.1 Toxic chemicals found improperly stored on prep table and on shelf in storage above cups - not allowed; move; must be separated to prevent a toxic contamination. Moved by a manager. Corrected.

non-critical

- 4.2 No quaternary ammonia test strips available to check sanitizer strength.
- 4.4 Equipment damaged; door gaskets on meat and fry freezer, and onion undercounter cooler - repair; must be maintained.

Inspected by Annica N. Creech, R.S. Rehs	R.S. SIT # 2756	Licensors Hamilton City 1705-7081
Received by Barbara Wilson	Title Gen Manager	Phone 5137375504

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name White Castle	Type of inspection Standard - 8/9/18
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Violation(s)/Comment(s)

4.8 Single serve articles found stored in an unclean container; not allowed - removed/ corrected; solo cups/lids at cheese. Corrected.

4.8 Unclean apron stored on clean table - not allowed; remove to prevent contamination. ^{corrected}

6.4 Dumpster area unclean; clean to prevent rodent/insect attraction.

6.4 Ceiling tiles and vents unclean along fry area - heavy dust build up - clean; must be kept clean.

4.5 Equipment unclean; fan, prep areas, etc - clean; must be clean to sight and touch.

Note: vomiting/diarrhea clean up procedure and level II certification for Barb Wilson available

Inspected by Jonnica N. Creech R&R	R.S. SIT # 27526	Licenser Hamilton City 1205.7081
Received by Barbara Wilson	Title Gen Manager	Phone 5137375504