

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Thornston S# 559		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 463	Date 8/30/18
Address 1550 Grand Blvd., Ham, OH 45011		Category/Descriptive C3 ≤ 25 KHz		
License holder Thornston S Inc.		Inspection time (min) 45	Travel time (min) 15	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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	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
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

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

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

- NOTE: Employee Illness/Stomach Bug policies available upon request.

Violation(s)/Comment(s) *non-critical violations*

6.4 Observed sprinkles/debris on floor between ice cream dispensing area and reach in cooler. Necessary to clean on a more frequent basis to remove debris/prevent buildup

6.4 Modesty partition in mens restroom is loose from floor. Repair to provide equipment in good repair

NOTE: Both G.M. and Manager have Level II Certificates in Food Protection from the Ohio Dept. of Health (ODH)

- Brandon Steckman # TBOS-ASP#MP 11/1/17
- Victoria E. Giver # TBOS-ASEJBK 10/23/17

Food Holding Temperatures Adequate: cold holding ≤ 41°F / Hot holding ≥ 135°F

Inspected by Cammie M. Moore RS	R.S./SIT # 2357	Licenser Hamilton City
Received by [Signature]	Title General Manager	Phone 513-942-7603