

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>FOE 3986 Hamilton West</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>184</b>	Date <b>8-24-18</b>
Address <b>117 Smalley Blvd</b>		Category/Descriptive <b>CH Small</b>		
License holder <b>FOE 3986 Hamilton West</b>		Inspection time (min) <b>35</b>	Travel time (min) <b>20</b>	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 <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

<input checked="" type="checkbox"/> 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
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
<input checked="" type="checkbox"/> 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

<input checked="" type="checkbox"/> 4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 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

Note: Sink (handwashing) being added so bar area must have permit and be inspected.

#### Violation(s)/Comment(s)

<p>4.0 Single service trays saved and reused. Cannot be used as cannot be sanitized. Discard.</p> <p>4.1 Paper liners used in cabinets soiled and should not be used. Remove.</p> <p>4.5 Observed residue on pipes in kitchen and one stainless table. Clean.</p> <p>5.4 Found large no. of bags of recyclables on ground outside. Remove.</p> <p>6.4 Mops not in drying position as required. Move.</p>	
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Inspected by <i>[Signature]</i> RS	R.S./SIT # <b>2502</b>	Licensors <b>CWHP 785-7088</b>
Received by <i>[Signature]</i>	Title <b>Trainer</b>	Phone <b>863-3586</b>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>FOE 3986 Hamilton West</b>	License number <b>184</b>	Date <b>8-24-18</b>
Address <b>117 Smalley Blvd.</b>	Category/Descriptive <b>C4 Small</b>	
License holder <b>FOE 3986 Hamilton West</b>	Inspection time (min) <b>15</b>	Travel time (min) <b>20</b>

**Comments:**

No food being served at time of inspection.

Provide certificate for Level II certification on site.

**Temperature Log**

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Hot dog	Storage	40			
Cheese	Storage	40			
Inspected by <i>[Signature]</i>	R.S./SIT# <b>2902</b>	Licensors <b>CWHD 785-7088</b>			
Received by <i>[Signature]</i>	Title <b>T. Neenan</b>	Phone <b>863-5586</b>			