

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Certified Oil Co. #436		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 1	Date 8/14/18
Address 701 High St. Hamilton OH 45011		Category/Descriptive Class 3 < 25,000 sf		
License holder Certified Oil Co.		Inspection time (min) 75 min	Travel time (min) 10 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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required) 8/15/18		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
4.8	Protection of clean items

Poisonous or Toxic Materials

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

Administrative

901:3-4 OAC
3701-21 OAC

Critical

Violation(s)/Comment(s)

***4.5** Not properly equipped to wash dishes at the 3 tub sink; only one stopper available - obtain two other stoppers to wash dishes properly - cannot wash dishes until obtained. Correction required by 8/15/18.

***7.0** Toxic chemical found unlabeled in a spray bottle - unidentifiable - label: working containers must be labeled for easy identification to prevent misuse. Discarded. Corrected.

Non-critical

3.2 Food and food product stored on the floor - not allowed; 6 inch minimum required for floor cleaning and to prevent contamination.

Inspected by Donna N. Czech RSN	R.S./SIT # 2150	Licensors Hamilton City 1785-1081
Received by [Signature]	Title Store Manager	Phone 513-868-0384

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Certified Oil Co #436	Type of inspection standard 8/14/18
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Violation(s)/Comment(s)

6.4 Dumpster door open; rodent/insect attraction; close. Corrected.

Note: employee health policy is available, vomiting/diarrhea clean up procedure, and level of certification for Shannon Whitehall.

Note: pizza oven added ~ Wisco Model # 520 E, NSF approved.
Pizza ~~oven~~^{one} added to menu; breakfast, cheese, pepperoni, sausage, S meat, and combination.

Inspected by Jennica N. Grech-Ryan	R.S./SIT # 2156	Licenser Hamilton City 1285-1081
Received by Shannon Whitehall	Title Store Manager	Phone 513-868-0384