

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Butler County Court St. Jail		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 510	Date 8/31/18
Address 123 Court St. Hamilton OH 45011		Category/Descriptive Class 4 - 25,000 sf		
License holder Butler County Sheriff's Office		Inspection time (min) 30 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 type="checkbox"/> Complaint <input type="checkbox"/> Precicensing <input checked="" 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	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
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

Violation(s)/Comment(s)

Note: Made consultation with Jen Perciful, inmate advocate for this operation, regarding a trusty testing positive for Hepatitis A that worked at the main kitchen Butler County Correction Center, 705 Hanover St. Gave information sheet regarding Hepatitis A - regarding preventing the spread of illness, handwashing, employee health guidelines. Recommended all food employees must practice diligent handwashing and good personal hygiene - use utensils/gloves to eliminate bare hand contact and thoroughly disinfect the facility using the guidelines on the sheet. Also discussed employee health guidelines - employees must notify person-in-charge (PIC) when ill, and know when to exclude someone and when to restrict an employee.

Inspected by <i>Jenna J. Pichler</i>	R.S. SIT # 2756	Licenser <i>Hamilton City 17857081</i>
Received by <i>Jen Perciful</i>	Title <i>Inmate Advocate</i>	Phone 513-785-1174