

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>MVNU Hunter Hall Baker Bros. Coffee</i>	Check one <input type="checkbox"/> LFSO <input checked="" type="checkbox"/> RFE	License number <i>373</i>	Date <i>1/16/2015</i>
Address <i>221 South Main St, Mount Vernon</i>	Category/Descriptive <i>C25</i>		
License holder <i>Pioneer Colley Caterers</i>	Inspection time (min) <i>35</i>	Travel time (min) <i>10</i>	Other <i>281</i>
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) <i>Tues 1/20/15</i>	Sample date/result (if required) <i>—</i>	

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

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

*Hand sink functional and fully stocked*  
*Quat. Alky. Sanitizer / Test Kit present*  
*metal stem probe thermometer present*  
*3.4 - Truc deli unit not holding food product at 41°F or below. Milk temperature - 44°F - Appears thermostat is getting moved by accident. Staff lowered cold temperature during inspection. Re-inspect next Tuesday to ensure unit is maintaining temperature at 41°F or below.*  
*4.2 - provide refrigeration thermometer for deli unit.*

Inspected by <i>Lena J. Huber, OS</i>	R.S./SIT # <i>2084</i>	Licensors <i>Knox County HD</i>
Received by <i>Maury Brooks</i>	Title	Phone