

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |   |                               |  |
|---|---|-------------------------------|--|
| Name of facility<br><i>MVNU Hunter Hall Baker Bros Coffee</i>   | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><i>373</i>  | Date<br><i>1/22/2015</i>                     |
| Address<br><i>221 South Main St, Mount Vernon</i>   | Category/Descriptive<br><i>NC 25</i>  |                               |  |
| License holder<br><i>Pioneer College Caterers</i>   | Inspection time (min)<br><i>35</i>  | Travel time (min)<br><i>5</i> | Other<br><i>281</i>                          |
| Type of visit (check)<br><input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify | Follow-up date (if required)  |                               | Sample date/result (if required)<br><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 | Laundering                           |
| 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 |
| 2.0 | 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                 |
| 6.4 | Maintenance and operation              |

**Administrative**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violation(s)/Comment(s)**

*At time of inspection the ~~True~~ True unit was holding food at 41°F or below - Milk - 38°F. Refrigeration thermometer has been provided for unit. PTC indicates door band support is to be replaced on the doors. Upright unit was checked - Temperature - 37°F. Both units holding food product at 41°F or below at time of inspection.*

|                                       |                           |                                    |
|---------------------------------------|---------------------------|------------------------------------|
| Inspected by<br><i>Tom Heller, RS</i> | R.S./SIT #<br><i>2084</i> | Licensors<br><i>Knox County HD</i> |
| Received by<br><i>Celste Stamen</i>   | Title                     | Phone                              |