

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>The Well Marketing Gathering Place</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>326</i>	Date <i>8/1/17</i>
Address <i>201 Sychar Rd., Mt Vernon</i>		Category/Descriptive <i>NC35</i>	
License holder <i>Grace Baughman</i>	Inspection time (min) <i>35</i>	Travel time (min) <i>10</i>	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 <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

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 DAC
3701-21 OAC

Violation(s)/Comment(s)

Manager signed up for level 2 Food Protection out of county ¹³⁴⁹ as abt

All hot and cold holding acceptable at time of inspection. 41°F for hot/145°F for cold

Sauerkraut 162°F, Hot dogs 171°F, Buffalo chicken 155°F, Sour cream 36°F

Previous violations corrected. Shatterproof LED bulbs in use

Hand sink functional and stocked, paper towel dispenser ordered

Clean up kit ordered

Employee health policy in place

Layout/equipment list provided. Operator placed on back of previous inspection

Quat Ammonia present as sanitizer, test kit present

Probe thermometer present.

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3458</i>	Licensor <i>Kmy Co HD</i>	Date
Received by <i>[Signature]</i>	Title	Phone	