

State of Ohio Standard Inspection Report

New Choking Poster given.

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Hawatha Waterpark/Pool</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>79</i>	Date <i>7/19/17</i>
Address <i>100 Sieber Rd., Mt. Vernon</i>		Category/Descriptive <i>NC35</i>	
License holder <i>City of Mount Vernon</i>	Inspection time (min)	Travel time (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)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

21	Employee health
22	Personal cleanliness
23	Hygienic practices
24	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 OAC
3701-21 OAC

Violation(s)/Comment(s) *Manager signed up for level 2 Food Protection Course.*

- Hot and cold holding acceptable at time of inspection. Hot dogs 165F, pizza 147F*
- Hot dogs 41F (counter top refrigerator)*
- Previous violations have been corrected*
- Hand sink functional and stocked. disposable gloves in use to handle ready to eat food.*
- Date marking observed*
- Sanitizers and test strips present*
- Digital probe thermometer present and functional*
- Employee health policy verification available for review.*
- Overall sanitation is satisfactory at time of inspection.*

Inspected by <i>[Signature]</i>	R/S/SIT # <i>3455</i>	Licensor <i>Knox Co HD</i>
Received by <i>[Signature]</i>	Title	Phone