

Jan 11th 2014

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Kemyon Athletic Center Cafe	Check one <input checked="" type="checkbox"/> FSU <input checked="" type="checkbox"/> RFE	License number 265	Date 12/2/2015
Address 221 Duff St., Gambier		Category/Descriptive C45	
License holder AVI FOODSYSTEMS	Inspection time (min) 30	Travel time (min) 15	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

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, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 3.5	Identity, presentation, or premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 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)

Person - In-Charge present

Hand sink functional and fully stocked.

Metal stem probe thermometer present

Disposable gloves in use.

Quat. Amm. Sanitizer / first kit present.

All Time / temperature controlled for safety. Foods being kept at 41°F or below.

3.5 - Facility beginning to provide ingredient labels for self-serve subs. Ensure all product is properly labeled.

5.4 - Sewer gas smell present from piping under 3 compartment sink. The State plumber shall be contacted about 15592.

Inspected by <i>Gene Huller AS</i>	R.S./SIT # <i>2084</i>	Licensor <i>Erin Lynch HAO</i>
Received by <i>Denise</i>	Title <i>Manager</i>	Phone <i>740.429.5616</i>

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Knox County Athletic Center Cafe</i>	Type of visit <i>Process Review</i>	Date <i>12/2/15</i>
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Violation(s)/Comment(s)

<ul style="list-style-type: none"> - HACCP renewal for on-site Sushi prep with Person-In-Charge - - Vinegar solution (Bulk) on site to acidified rice to a targeted pH of 4.0. - Ingredient labels are provided for all raw types - raw product and veggie product. - Holding Refrigeration temperature - 38°F - Self-Service Refrigerator Case - 41°F. - Consumer stated advisory posted for public view.
<p>* Special requirements for acidified white rice preparation have been met.</p>
<p>Note: Popper refrigerator to be replaced with a commercial unit. Advise status of replacement and provide specifications to health department.</p>

Inspected by <i>Timothy Walker, RS</i>	R.S./SIT # <i>2084</i>	Licensor <i>Knox County HD</i>
Received by <i>Kevin [unclear]</i>	Title <i>mgr</i>	Phone <i>740-427</i>