

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Kenyon Athletic Center Cafe</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>265</b>	Date <b>12/5/16</b>
Address <b>221 Duff St., Gambier</b>		Category/Descriptive <b>C45</b>	
License holder <b>AVI Foodsystems</b>	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**

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
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

*\* Facility to close this Friday, Dec. 9 for good. Not to re-open*

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

*3.5 - Provide proper ingredient labels for self-serve parfaits and wraps*

*3.4 - Under the counter coolers holding chicken = 44°F, sliced tomatoes = 43°F, ice cream mix = 42°F, yogurt = 43°F*  
*- Store all TCS food at 41°F or below - Do not store TCS food in this unit until it maintains food at 41°F - Unit was turned colder at time of inspection*

*5.1 - Strong odor coming from grease trap ('c' clamped closed) Employees stated unit was unclamped recently and a new one on order. Repair/replace to function properly - Eliminate odor*

Inspected by <i>[Signature]</i> Kelly Briggs	R.S./SIT # <b>3204</b>	Licensor <b>KNX</b>
Received by <i>[Signature]</i> Dennis Seal	Title <b>Mgr</b>	Phone <b>740-427-5606</b>