

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Down to Earth Natural Foods Inc</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>1009</i>	Date <i>12/5/2017</i>
Address <i>104 West Gambier St., Mount Vernon</i>		Category/Descriptive <i>CDS</i>		
License holder <i>Cynthia Singrey</i>		Inspection time (min) <i>45</i>	Travel time (min) <i>15</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
<input checked="" type="checkbox"/> 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)

Hand sink functional and fully stocked.
OHA approved Raw Shelled eggs being sold.
Observed approved labeling and ingredients listed on bulk food product.
Mop sink accessible and in use.
Disposable gloves present.
Sani-tabs present for correct sanitization.
True ~~to~~ Refrigerative Temperature - 40°F
Walk-in Temperature - Raw Shelled eggs only - 45°F.
4.2 - provide chemical test kit for sani-tabs.

Inspected by <i>Karen Hiller, PS</i>	R.S./SIT # <i>2084</i>	Licensors <i>Knox County, OH</i>
Received by <i>Cynthia Singrey</i>	Title <i>owner</i>	Phone <i>✓</i>

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Down To Earth Natural Foods LLC</i>	Type of visit <i>Standard</i>	Date <i>12/5/17</i>
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Violation(s)/Comment(s)

Strength is 200 ppm in solution.

Employee Health Verification for staff present.

Front bathroom now not being used by staff - All staff using back office bathroom.

Inspected by <i>Loren Z. Helber, PS</i>	R.S./SIT # <i>2084</i>	Licensors <i>Fox County HD</i>
Received by <i>Anthony Singler</i>	Title <i>owner</i>	Phone