

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Troyers Home Bakery LLC</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> PRFE	License number <i>366</i>	Date <i>1/28/2015</i>
Address <i>28991 Mickleby Rd, Deleville</i>	Category/Descriptive <i>C35</i>		
License holder <i>Levi Troyer</i>	Inspection time (min) <i>45</i>	Travel time (min) <i>20</i>	Other <i>210</i>
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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

**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

**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

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

**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

**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

**Poisonous or Toxic Materials**

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

**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

**Administrative**

901:3-4 OAC
3701:21 OAC

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

*Hand sink functional and fully stocked.*  
*Chlorine sanitizer present.*  
*Disposable gloves present.*  
*Acceptable temperatures - Coconut pie - 38°F, pre-wrapped sandwiches - 36°F, few sliced eggs - 41°F.*  
*Metal stem probe thermometer present.*  
*Water pressure at hand sink is acceptable.*  
*Single compartment sink present for mop sink.*  
*\*Operation offering pre-made sandwiches for self-service - Provide the following for this*

Inspected by <i>Levi Huller, RS</i>	R.S./SIT # <i>2084</i>	Licensors <i>Lucy County HD</i>
Received by <i>Orpha Troyer</i>	Title	Phone

1/28/2015



# State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Troyers Home Bakery, LLC</i>	Type of inspection <i>Standard</i>
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Violation(s)/Comment(s)

*procedure to the health Dept -*

- 1) menu product list*
- 2) layout of the downstairs serving area*

*\* ensure all sandwiches are properly labeled with business name, food ingredients and date marked. Ready-to-Eat Time / Temperature Controlled For Safety foods may be kept for 7 days at 41°F or below. All open lunch meat must be date marked and ~~discarded~~ discarded after 7 days.*

*\* ensure all product is properly labeled with ingredients - including donuts. may place on side of donut case.*

Inspected by <i>Len J. Hiller OS</i>	R.S./SIT # <i>2084</i>	Licensors <i>Knox County OH</i>
Received by <i>Dapha Brown</i>	Title	Phone