

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Trojers Home Bakery LLC</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>366</i>	Date <i>5/12/2015</i>
Address <i>28991 Micklej Rd, Danville</i>	Category/Descriptive <i>C35</i>		
License holder <i>Levi Trojer</i>	Inspection time (min) <i>60</i>	Travel time (min) <i>40</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) <i>5/12/15/</i>	

**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, specification 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)**

*Hand sink functional and fully stocked.*  
*Chlorine sanitizer present.*  
*Labeling present on retail food product items.*  
*Required labeling present on self-serve sandwiches.*  
*Date marking has been provided.*  
*Ingredients posted on self-serve donut case.*  
*Equipment like meat slicer and dough mixer*  
*have been properly washed - rinsed - sanitized.*  
*Acceptable temperatures - pie case - 37°F, sandwich*

Inspected by <i>Tom Helber, RS</i>	R.S./SIT # <i>2054</i>	Licenser <i>Knox County HD</i>
Received by <i>Orpha Trojer</i>	Title	Phone

5/10/2015



# State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Trayer's Home Bakery LLC	Type of inspection Standard
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Violation(s)/Comment(s)

Case - 40°F, Upright Unit - 41°F

Metal stem probe thermometer present.  
Therm test kit present.

Disposable gloves present.

\* True upright holding food product at 41°F. The unit is packed full with egg cartons and large plastic containers. Recommend lowering temperature to 38°F to ensure proper cold air flow.

§ 16.4 - properly seal wood steps going into lower storage area. Unsealed wood ~~beginning~~ beginning to become soiled. Correct before next routine inspection.

Water sample collected for total coliform ~~and~~ bacteria at time of inspection.

Inspected by Teresa Haller DS	R.S./SIT # 2084	Licenser Franklin County HR
Received by Dapha Brown	Title	Phone