

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Woodland Furniture and Bulk Foods</b>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>233</b>	Date <b>1/22/13</b>
Address <b>28240 Newcastle Rd., Walkhounding</b>		Category/Descriptive <b>C35</b>		
License holder <b>Jonas and Anna Wengerd</b>		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		Follow-up date (if required)		Sample date/result (if required)
<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 <i>specify</i>

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)

Sanitizer available  
 All food temperatures acceptable  
 Metal stem probe thermometer present  
 3.5 - Provide labels where needed on a few bulk food items -  
 Owner's label making company no longer in business so they are  
 in search for new labels - Correct immediately  
 6.1 - Provide smooth and easily cleanable flooring where old flooring has  
 ripped - Correct prior to next standard inspection  
 Ensure hot water is provided at sinks during operation  
 Note: Chlorinator has been repaired - Disposable towels at handsink

Inspected by 	R.S./SIT # <b>3204</b>	Licenser <b>RNOX</b>
Received by <b>Jonas Wengerd</b>	Title	Phone