

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>KENTON COLLEGE PHILADELPHIA PUB</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>153</b>	Date <b>11/20/12</b>
Address <b>PIERCE HALL, KENTON COLLEGE</b>		Category/Descriptive <b>C3S</b>		
License holder <b>KENTON COLLEGE</b>	Inspection time (min) <b>30</b>	Travel time (min) <b>30</b>	Other	
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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
<input checked="" type="checkbox"/> 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
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)** REINSPECTION FINDS THE FOLLOWING: CRITICAL VIOLATIONS CORRECTED.

- WATER PRESENT AT HANDSINK IN KITCHEN. FULLY STOCKED + FUNCTIONAL

- REFRIGERATION WITH HOLDING @ 37°F AT TIME OF INSPECTION. NEEDS NEW THERMOMETER INSIDE. USE METAL STEM PROBE THERMOMETER TO CHECK TEMPS AND USE A LOG SHEET TO KEEP TRACK OF TEMPS.

4.5 CONTINUE CLEANING OF EQUIPMENT (CUTTING BOARD IN BAR AREA, SURFACES OF EQUIPMENT, ETC...)

- SPOKE WITH MAINTENANCE AND THEY ARE WORKING ON REMOVING DRAIN FLIES FROM BAR AREA AND ALSO SHELVING UNITS TO STORE FOOD PRODUCT 6" OFF FLOOR.

- CHEMICALS NO LONGER STORED ON DRAIN BOARD OF 3 COMPARTMENT SINK.

\* CONTINUE DAILY CLEANING PRACTICES, FLOORS, WALLS, CEILINGS, & EQUIPMENT, ETC...

FLOOR MATS SHOULD BE PICKED UP AND CLEANED UNDER AS WELL.

- OK TO OPERATE.

Inspected by <b>NATE DUERHOLT</b>	R.SYSIT # <b>3446</b>	Licensors <b>KNOX COUNTY HD</b>
Received by 	Title	Phone