

State of Ohio  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Gambier Deli</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>50</i>	Date <i>2/3/17</i>
Address <i>110 Gaskin Avenue, Gambier</i>		Category/Descriptive <i>C45</i>	
License holder <i>Jeanne Poland</i>	Inspection time (min) <i>60</i>	Travel time (min)	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
	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)** *Person-in-charge (PIC) present (owner)*

*- TCS foods holding at acceptable temperatures 41°F or below / 135°F or above at time of inspection*

*- Dish machine providing 50 ppm chlorine residual for proper sanitizing at time of inspection, test strips present*

*- Disposable gloves in use to handle ready to eat foods - Probe thermometer present*

*- Date marking observed*

*- Discussed with owner about the planned new facility built at existing location. Kenyon owns the building and has been advised of the need for plans and state permits.*

*- Previous violations have been corrected.*

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3458</i>	Licensor <i>Knox</i>
Received by <i>[Signature]</i>	Title <i>Owner</i>	Phone