

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Russell-Cooper Corp</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>161</i>	Date <i>2/23/17</i>
Address <i>115 East Gambier St., Mt. Vernon</i>		Category/Descriptive <i>C35</i>	
License holder <i>Thomas Dvorak</i>	Inspection time (min) <i>45</i>	Travel time (min) <i>10</i>	Other
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 <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

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



Application and fee received at time of inspection CK# 8177

Violation(s)/Comment(s)

- Hand sink functional and stocked, disposable gloves present
- Cold holding acceptable at time of inspection 41°F or below: Heavy Cream 36°F
- Dishmachine reaching acceptable temperature to sanitize at time of inspection. Maximum registering high temperature thermometer present.
- Chlorine present as sanitizer, test kit present
- Metal stem probe thermometer present.
- Thermometers present in refrigerator/freezer.
** Ensure employee health policy is verifiable that employees are informed of responsibility to report. (Handout)*
** Provide clean up kit (Handout) * Provide at next 5 standards in inspection.*

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