

New Choking poster given.

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Newton's Dutch's LLC</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>20</i>	Date <i>9/11/17</i>
Address <i>70 Columbus Rd., Mt. Vernon</i>			Category/Descriptive <i>C25</i>	
License holder <i>Jane Hampton</i>		Inspection time (min) <i>340</i>	Travel time (min) <i>20</i>	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 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
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
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

Violations/Comment(s)

- Hand sinks functional and stocked

- Sanitizers present: Quat Ammonia and bleach present. Test strips for Quat present

- Acceptable cold holding at 41F or below at time of inspection

Note: Facility has canned chicken and microwave to heat it. Selling pre-packaged chips, jerky and peanuts. No hot holding, Not serving pizza

- Ensure all parts of clean up kit present, provide disinfectant material personal protective equipment. Provide health policy verification.

(6.2) Repair light out in kitchen area to provide adequate lighting

(4.5) Observed buildup in side faucet in sink. Regularly clean and maintain.

Correct violations prior to next standard inspection

Inspected by <i>[Signature]</i>	R/S/SIT # <i>3455</i>	Licenser <i>Knox Co HD</i>
Received by <i>Jane Hampton</i>	Title <i>OWNER</i>	Phone <i>740-392-3199</i>