

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Corrigan Lore LLC DBA Pirates' Cove</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>325</i>	Date <i>6/30/17</i>
Address <i>1401 Coshocton Ave., Mt. Vernon</i>		Category/Descriptive <i>C35</i>		
License holder <i>Katherine M. Lore / Thomas P. Corrigan</i>		Inspection time (min)	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"/> Precicensing <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

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input checked="" type="checkbox"/>	2.4 Supervision

<input checked="" type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input checked="" type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input checked="" type="checkbox"/>	6.4 Maintenance and operation

Administrative

<input type="checkbox"/>	901-3-4 OAC
<input type="checkbox"/>	3701-21 OAC

operator signed up for August ServSafe @ KCHD

Violation(s)/Comment(s)

Hand sink functional and stocked out front. Maintain hand sink stocked by dishwasher. Disposable gloves present

Dish machine providing 100ppm chlorine residual at time of inspection

Hot and cold holding acceptable 41F or below / 135F or above at time of inspection. Meatballs 41F deli case, diced tomatoes 35F prep top, sausage 41F prep top, Meatballs 146F, lasagna 30F walk-in.

2.4) Provide in a verifiable manner that employees have been trained in responsibility to report health to person-in-charge. (Handout Provided)

2.4) Provide & clean up kit and written procedure for use (Handout provided)

Inspected by <i>[Signature]</i>	B.S./SIT # <i>3458</i>	Licenser <i>KNOX Co HD</i>
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Corrigan Lora LLC DBA Pirates' Cove	Type of visit Standard	Date 6/30/17
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Violation(s)/Comment(s)

4.4) Observed shelving racks in prep units with rust and coating coming off. Repair to make smooth and easily cleanable and to prevent contamination to food.

4.4) Observed water and wet towel in bottom of prep unit by oven and water accumulation in bottom of deli case. Eliminate water/maintain.

4.5) Observed buildup on white shield inside bulk ice machine. Clean and maintain.

* 5.1) Observed improper air gap at prep sink, drain penetrates the flood level rim. Provide minimum 1-2" air gap to protect from contamination. Note: Ensure ice machine and drink station have proper backflow protection or air gapging. Clean debris buildup from this floor drain.

6.4) Observed dust/debris buildup on light covers in hood and on wire shelving throughout kitchen. Clean and maintain.

- Other previous violations have been corrected.
- Quat ammonia sanitizer wiping cloth buckets present

Correct critical * immediately, other violations prior to next standard inspection.

Inspected by <i>[Signature]</i>	B.S./SIT # 3458	Licensors KCHD
Received by <i>[Signature]</i>	Title	Phone