

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Ferrari Baking Company</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>404</i>	Date <i>7/28/17</i>
Address <i>3 West High St., Mt. Vernon</i>		Category/Descriptive <i>C35</i>	
License holder <i>Carlo Ferrari</i>	Inspection time (min) <i>90</i>	Travel time (min) <i>15</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

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	Laundering
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
<input checked="" type="checkbox"/> 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

Violations/Comment(s)

Hand sinks functional and stocked, disposable gloves present

Hot and cold holding acceptable at 41°F or below / 135°F or above at time of inspection

+ Coffee bar added: New counters, cabinets, ice machine, low bay cooler and coffee equipment added. - operator not aware of plumbing permit being obtained. Contact Richland Co. Public Health regarding the need for a plumbing permit for installing ice machine and water lines. 419 774-4508.

(w) observed ~~to~~ unsealed wood support and shelving at coffee bar and insides of cabinet doors and at counter edge by

Inspected by <i>[Signature]</i>	R/S/SIT # <i>3455</i>	Licensor <i>Knol G 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 Ferriti Baking Company	Type of visit Standard	Date 7/28/17
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Violation(s)/Comment(s)

- microwave. Properly seal or wooden surfaces to make non-absorbent, smooth and easily cleanable.
 - Operator plans to add additional lighting in back area. Ensure a licensed electrician performs this work.
 - Date marking procedure in place. Ensure deli salads in display case are also marked.
 - Bleach present as sanitizer, test strips present
 - Probe thermometer present
 - No self serve bakery items present at time of inspection
 - Provide updated menu to Health Dept.
 - Operator indicated they have spoken with local fire regarding cooking processes they wanted to add.
 - Clean up kit present
 - Provide for review verification of employee health policy training
 - Operator added manager to Serv Safe Level 2 waiting list at KCHD.
- Note: Layout and equipment list provided to inspector at time of inspection.

Inspected by 	R.S./SIT # 3038	Licenser KCHD
Received by 	Title	Phone