

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Kenyon College Philander's Pub</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>153</i>	Date <i>8/31/16</i>
Address <i>Peirce Hall, Kenyon College</i>		Category/Descriptive <i>C35</i>	
License holder <i>Kenyon College</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 checked="" 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	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

Violation(s)/Comment(s)

*Facility to change ownership and scheduled to open Friday
 Submit application and fee to health dept. prior to opening
 Hours to be Fridays & Saturdays 7:30 PM - 1:00 AM
 Most food (burgers, mac cheese, other fryer foods, etc.) to be
 cooked to order in Peirce kitchen - Once cooked, sandwiches
 and wraps, salads to be assembled in this kitchen
 Currently, kitchen layout/equipment to stay the same - Contact
 health dept. for prior approval if changes want to be made
 Most dishes taken to be cleaned at dishmachine in Peirce
 Hall, some utensils to be cleaned in this kitchen in 3 bay sink*

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3204</i>	Licensor <i>Knox</i>	
Received by <i>[Signature]</i>	Title	Phone	

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code



Name of Facility Kenyon College Philander's Pub	Type of visit Pre-licensing	Date 8/31/16
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Violation(s)/Comment(s)

Reinspection will be conducted this Friday. The following must be done prior to a Food Service License being issued:

- Submit new application & fee
- Provide a metal stem probe thermometer to measure hot and cold food
- Ensure all coolers are holding product at 41°F or below (all units must have thermometers inside)
- Provide sanitizer and test strips
- Provide layout of facility including make/model numbers of equipment
- Provide documentation from local fire dept. approval
- Provide paper towels at handsink at bar

Discussed with manager level 2 food training for manager, documentation of training of employees for health policy and also discussed clean up kit for sickness

Inspected by 	R.S./SIT # 3204	Licenser Knox
Received by 	Title	Phone