

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Rolling Acres Bulk Food</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>4116</b>	Date <b>2/3/16</b>
Address <b>7100 Wharton Lane, Howard</b>		Category/Descriptive <b>C35</b>	
License holder <b>David Troyer</b>	Inspection time (min) <b>40</b>	Travel time (min) <b>20</b>	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) <b>7/14/15 Acceptable</b>

### 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
2.0	Existing facilities and equipment

#### Administrative

901.3-4 OAC
3701-21 OAC

### Violation(s)/Comment(s) Person-in-charge (PIC) present

- Handsink functional and fully stocked!

- Digital probe thermometer present and functional!

- Disposable gloves available at time of inspection

- Ensure date marking is for 7 days. Day 1 is opening of the product with 6 more days until discard if not used.

- Ingredient labels for pretzels and caramel bits missing. PIC states these labels have been ordered

- All time/temperature controlled for safety foods holding at 41°F or below  
Note: Items in each chest freezer had temperatures of 38°F

- Bleach present as sanitizer replaced damaged test kit provide 50-100 ppm sanitizer concentration for proper sanitizing

Inspected by <b>[Signature]</b>	R/S/SIT # <b>3458</b>	Licensor <b>Knox Co Health Dept.</b>
Received by <b>Lizzie Heasler</b>	Title	Phone