

State of Ohio
Standard Inspection Report

*First Aid & Choking
Poster given.*

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>The Route</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>4716</i>	Date <i>8/11/17</i>
Address <i>804 Market St., Danville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Patricia Whisner</i>	Inspection time (min)	Travel time (min) <i>15</i>	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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 <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	Laundrying
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

Friend 2 soft serve 25F

Violation(s)/Comment(s)

Re-inspection finds the following:

- Facility is no longer reheating to hot hold. Currently reheating individual portions ~~to~~ to order.
- Date marking observed on ready to eat, time/temperature controlled for safety foods. Ensure consumed or discarded within 7 days of opening or prep when held at 41°F or below.
- Wall mounted insect catcher has been ordered. Install in a way that prevents contamination of food and food equipment
- Foods observed stored properly to prevent cross contamination at time of inspection. Note: Keep cell phones out of prep areas

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3458</i>	Licensor <i>Knov Co. HD</i>
Received by <i>Bambusa Woods</i>	Title	Phone