

PIC - 11/5118

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Happy Bean Coffee, LLC</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>436</i>	Date <i>12/13/2017</i>
Address <i>221 South Main Street, Mount Vernon</i>		Category/Descriptive <i>CDS</i>	
License holder <i>Cassie Porter</i>	Inspection time (min) <i>60</i>	Travel time (min) <i>10</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		Follow-up date (if required)	Sample date/result (if required)
<input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify			

3717-1 OAC Violation Checked

*(Change of Ownership)*

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
<input checked="" type="checkbox"/> 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
2.0	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

*Fee / Application provided CK# 1680*

Violation(s)/Comment(s)

*- Handset functional and fully stocked.*  
*- metal stem probe thermometers ~~present~~ present.*  
*- Refrigerator units holding food product at 41°F or below.*  
*\* Provide the following for Change of Ownership -*  
*1) New menu listing - (Email)*  
*2) Local routine fire inspection - (MV City Fire) Terry Davis*  
*5.1 - provide approved air gap on drain line of ice machine.*  
*\* A follow-up inspection will be conducted within 30 days.*

Inspected by <i>Tom Harker</i>	R.S./SIT # <i>2084</i>	Licenser <i>Erin Louisa HU</i>
Received by <i>Joe Ballenger</i>	Title	Phone

*\* Reviewal Clear-up Kit and Employ*