

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Collins Country Greenhouse & Farm Market LLC</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>422</i>	Date <i>6/6/17</i>
Address <i>7307 Patton Rd., Mt. Vernon</i>		Category/Descriptive <i>C15</i>		
License holder <i>Craig Collins</i>		Inspection time (min) <i>30</i>	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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

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
20	Existing facilities and equipment

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

- Retail refrigeration temperature acceptable at time of inspection: 35-40F

- Walk in cooler not in operation at time of inspection.

Approved cottage food and commercially pre-packaged foods present.

Operator states he did not receive license. Duplicate must be issued.

Operator to provide request in email. License to be hand delivered once request is processed.

Inspected by <i>[Signature]</i>	B.S./SIT # <i>32158</i>	Licenser <i>Knox Co. HD</i>
Received by <i>[Signature]</i>	Title	Phone
<i>06/06/2017</i>		