

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Throwback Holey</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>463</i>	Date <i>2/13/2017</i>
Address <i>29 North Clayton Street - Suite C</i>	Category/Descriptive <i>C45</i>		
License holder <i>Michael Lindsey</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	<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 specify <i>(Openings)</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

operator paid \$575.00 for a Level 4 operator Ock # 3497

Violation(s)/Comment(s) *Person-In-Charge is Level II Certified.*

- Handwash functional, fully stocked and accessible*
- Wash. Hand. Sanitizer system has been ^{inspected} 3 compartment & Rinse. Test kit present.*
- Approved Commercial Equipment has been provided - Panasonic microwave - NE1054F two Patriot Fry 9 1/16 deep fryers, True Freezer - T-19F.*
- Trash cans with lids have been provided.*
- All refrigerative units are 41°F or below.*
- Metal stem probe thermometer and disposable gloves present.*

**Okay to operate - License to be mailed -*

Inspected by <i>Lerin L. Heller, AS</i>	R.S./SIT # <i>2084</i>	Licenser <i>Knox County Health Dept</i>
Received by <i>Leah Miller</i>	Title	Phone <i>740 625-5228</i>

**An inspection shall be conducted within 30 days.*