

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Weavers Farm and Furniture</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>444</i>	Date <i>12/2/2016</i>
Address <i>29217 Mickle Road, Davville</i>	Category/Descriptive <i>C35</i>		
License holder <i>Raymond Weaver</i>	Inspection time (min) <i>45</i>	Travel time (min) <i>25</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint <input type="checkbox"/> Follow up <input type="checkbox"/> Precicensing <input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation <input type="checkbox"/> 30 day <input type="checkbox"/> Other specify	Follow-up date (if required)	Sample date/result (if required) <i>5/10/16/Accept</i>	

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

<input type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s) *Person - In - Charge Present*

Hand sink functional fully stocked and accessible

Disposable gloves in place and in use

All Time / Temperature controlled for safety foods being kept at 41°F or below.

Date marking procedures in place.

Labeling requirements are being met.

Acceptable Temperatures - Cut Tomatoes (chilled case) - 37°F, Self-Serve Unit - Milk - 38°F, Holding Refrigerator Unit - 39°F

Inspected by <i>Lynn J. Hulcher RD</i>	R.S./SIT # <i>2087</i>	Licenser <i>Linn County HD</i>
Received by <i>Laura Weaver</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Weaver's Farm and Furniture	Type of visit Standard	Date 12/2/2014
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Violation(s)/Comment(s)

5.4 - provide a covered trash container in women's public restroom to ensure trash is properly contained.

6.4 - Provide mop holders to properly store mops in mop room. This will allow the mops to properly air dry.

* operator now preparing sandwich subs to be sold thru other licensed operators. Contact the Ohio Dept. of Health to obtain an Ohio Department of Health ~~processor~~ Processor license.

Contact noted violations before next routine inspection.

* Ensure Employee Health Forms are maintained on file.

Inspected by Lara F. Huber, PS	R.S./SIT # 2084	Licensur Knox County HD
Received by Lara Weaver	Title	Phone