

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Adventist Book Center - Mt. Vernon</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>1028</i>	Date <i>4/17/2012</i>
Address <i>3 Fairgrounds Road, Mount Vernon</i>		Category/Descriptive <i>NC 2S</i>		
License holder <i>Pacific Press Publishing Asso.</i>		Inspection time (min) <i>45</i>	Travel time (min) <i>10</i>	Other <i>180</i>
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
Follow-up date (if required) <i>-</i>			Sample date/result (if required) <i>-</i>	

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, specification 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	Laundering
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)

Person - In - Charge Present

Hand sink functional and fully stocked.

Approved Quat. Amm. Sanitizer present for Wash-rinse-sanitize.

Observed correct labeling for bulk product foods.

All product properly frozen in the two main freezer units.

Back storage room well organized. Ensure only soap and approved sanitizer are stored on drain boards of three compartment sink.

#2 - provide chemical test kit for Quat. Amm. Sanitizer (200 ppm)

Inspected by <i>Sam L. Hubler, RS</i>	R.S./SIT # <i>2084</i>	Licenser <i>Knox Co. HD</i>
Received by <i>[Signature]</i>	Title	Phone