

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>11/12/2013</i>
Address <i>781 Fairgrounds Rd., Mt Vernon</i>		Category/Descriptive <i>NCA5</i>		
License holder <i>Pacific Press Publishing Asso.</i>		Inspection time (min) <i>60</i>	Travel time (min) <i>10</i>	Other <i>282</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)			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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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)

Hand sink functional and fully stocked.
All refrigeration units @ 40°F or below.
Food properly labeled.
4.6 - Ensure all equipment is properly washed-rinsed
sanitized - Information provided - Ensure 200ppm
is used for quat. 0.1% am. sanitizer and 50-100ppm for
Chlorine sanitizer
7.2 - Ensure all chemicals are stored properly
away from food product and dishwashing area.

Inspected by <i>Lerrin A. Helber, R.S.</i>	R.S./SIT.# <i>284</i>	Licensur <i>Knox County HD</i>
Received by <i>[Signature]</i>	Title <i>Manager</i>	Phone <i>740 397 4675</i>

Note: facility to closed 12/31/13.