

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Wakatomika Church Camp</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>254</i>	Date <i>7/16/2017</i>
Address <i>29203 Hoover Rd, Daville</i>		Category/Descriptive <i>NC45</i>		
License holder <i>Wakatomika Church Camp</i>		Inspection time (min) <i>60</i>	Travel time (min) <i>30</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required) <i>—</i>		Sample date/result (if required) <i>5/30/2017</i> <i>(Acceptable)</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

<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

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

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

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input checked="" 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 type="checkbox"/>	5.4 Refuse, recyclables, and returnables

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

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

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 checked="" type="checkbox"/>	6.4 Maintenance and operation

Administrative

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



Violation(s)/Comment(s)

Hand sink functional and fully stocked.
Disposable gloves in use.
Food product being maintained at correct temperatures - Acceptable temperatures - salsa - 39°F, Cut lettuce - 39°F.
Hot temperature dishwasher maintaining correct temperature.
Quat Alum sanitizing test strips have been provided.
Water proof maximum registering thermometer has been provided for dishwasher.

* *5.1 - Unable to verify that the ice making unit is*

Inspected by <i>Lena L. Hallock, RD</i>	R.S./SIT # <i>2084</i>	Licenser <i>Knox County HL</i>
Received by <i>Quen Kuhn</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Wakatomika Church Camp</i>	Type of visit <i>Standard</i>	Date <i>7/6/2017</i>
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Violation(s)/Comment(s)

properly air gapped according to State Plumbing requirements. Contact a certified plumber to verify and/or correct the air gapping to prevent contamination of the ice.

10.4- Table surface where Ice / Beverage unit is stored is not smooth, easily cleanable. Re top surface to provide a sanitary surface.

** provide Level II OPH certification by 2018 licensing period.*

Correct ~~the~~ violations ~~and~~ before next routine inspection.

** if commercial dishwasher is replaced - please provide specifications to health department for approval. A state plumbing permit will be required.*

Inspected by <i>Lynn Helber, RS</i>	R.S./SIT # <i>2084</i>	Licenser <i>Knox County HD</i>
Received by <i>Lynn Helber</i>	Title	Phone