

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Cochran's Little Lambs Learning Center LLC</i>		Check one <input type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>212</i>	Date <i>2/11/15</i>
Address <i>4970 Columbus Rd., Centerburg</i>		Category/Descriptive <i>C25</i>		
License holder <i>Kylene Taylor</i>		Inspection time (min) <i>30</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)		Sample date/result (if required) <i>2/9/18/Acceptable</i>

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

Water sample collected

Violation(s)/Comment(s) - Hand sink functional and stocked, disposable gloves present
 - Cold holding acceptable, milk 39F
 - Quat ammonia (steramine tabs) present as sanitizer, test strips present.
 - Metal stem probe thermometer present
 - Employee health policy verification present for review
 - Clean up supplies present
 - Lunch meat no longer served
 - Discussed sell by dates / use by dates. Discard time/temperature controlled for safety foods that are past these dates.

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3458</i>	Licenser <i>Knorr Co Hrd</i>
Received by <i>[Signature]</i>	Title <i>Admin</i>	Phone <i>7406256607</i>