

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Community Foundation Pavilion</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>471</i>	Date <i>6/26/18</i>
Address <i>11 Pittsburgh Ave., Mt Vernon</i>		Category/Descriptive <i>CPS</i>	
License holder <i>JB's Foundation Park LLC</i>	Inspection time (min) <i>30</i>	Travel time (min) <i>15</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)

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	Laundering
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

Violation(s)/Comment(s) Hand sink functional and stocked, disposable gloves present
 - Provide a plastic tote to store supplies with tight fitting lid. Eliminate cardboard box that is not smooth, easily cleanable and non-absorbent
 - Probe thermometer present. Note: Tote obtained.
 - Acceptable temperature 39F in Asher upright at time of inspection.
 - Seco Select Model ECH ~~toaster~~ warming/holding cabinet present.
 - Restrooms are clean and sanitary at time of inspection
 - Quat ammonia present as sanitizer with test strips
 - Facility meets requirements at time of inspection
 Note: Hot holding for catering events

Inspected by <i>[Signature]</i>	R/S/SIT # <i>3450</i>	Licensor <i>Knox Co HD</i>
Received by <i>[Signature]</i>	Title <i>managing member</i>	Phone <i>510-511-5225</i>