

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|  |                       |   |                                  |                        |
|--|-----------------------|---|----------------------------------|------------------------|
| Name of facility<br><i>Don Emmett Park Compression Stand</i>   |                       | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><i>208</i>     | Date<br><i>4/18/18</i> |
| Address<br><i>Nucor Rd. Don Emmett Park, Mt Vernon</i>   |                       | Category/Descriptive<br><i>NC3S</i>   |                                  |                        |
| License holder<br><i>MUBA</i>  | Inspection time (min) | Travel time (min)   | Other                            |                        |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><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          |

#### 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   |
| 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)

*Metal stem probe thermometer*

*Disposable gloves present*

*Power was out. If power is not turned on by Sat. opening day, facility only permitted to sell pre-packaged non-TCS food - call to inform health dept on status*

- Ensure cooler maintaining food at 41°F or below
- Provide clean-up kit
- Provide documentation for Level II food safety training
- Back program

|                                    |                            |                          |
|------------------------------------|----------------------------|--------------------------|
| Inspected by<br><i>[Signature]</i> | R.S./SIT #<br><i>32124</i> | Licensors<br><i>Knox</i> |
| Received by<br><i>[Signature]</i>  | Title                      | Phone                    |