

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Dave's Cosmic Subs</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>493</i>	Date <i>5/18/2012</i>
Address <i>222 South Main St., Mount Vernon</i>		Category/Descriptive <i>C35</i>		
License holder <i>Cosmic Mount Vernon, LTD</i>		Inspection time (min) <i>60</i>	Travel time (min) <i>10</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input checked="" 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

#### 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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)** *The 30 Day inspection finds the following -*

*Hand sinks functional and fully stocked*

*Quat. Amm. Sanitizer in use.*

*Disposable gloves in use*

*Metal stem probe thermometers present*

*Employee health forms on file at front counter.*

*Wall has been completely sealed between mop sink and storage shelves. Sealing/Caulking has been completed.*

*3.4 - Colc slaw prep'd on site dated 5/18 was holding at 46°F. Certified food operator discarded immediately.*

Inspected by <i>Karen A. Huber, RS</i>	R.S./SIT # <i>2054</i>	Licenser <i>KHX Co. HD</i>
Received by <i>[Signature]</i>	Title <i>Gm</i>	Phone <i>740-485-9039</i>

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Dave's Cosmic Subs</i>	Type of inspection <i>30 Day</i>
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**Violation(s)/Comment(s)**

The True Unit holding vegetables is packed too full to allow for proper air flow. Back stored cold show was 42°F. True temperature controlled for safety foods are required to be kept at 41°F or below. ~~Additional~~ <sup>refrigeration</sup> is required if a correct cold temperature cannot be maintained. At time of inspection no additional refrigeration storage was present.

4.1 - Splashing from the wash basin of the three compartment is taking place next to the storage shelves. Operator has provided metal trays to eliminate the issue. Provide an approved barrier for the area.

Correct critical temperature violation immediately.

<sup>prep</sup>  
Front Deli Temp - 40°F  
Side Deli prep Temp - 41°F

Inspected by <i>Linda L. Hester, PS</i>	R.S./SIT # <i>2084</i>	Licensors <i>Knox Louisa HH</i>
Received by <i>[Signature]</i>	Title <i>GM</i>	Phone <i>740-485-9039</i>