

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |                                    |   |                               |   |
|---|------------------------------------|---|-------------------------------|---|
| Name of facility<br><i>Dee Jays Custom Butchering &amp; Processing</i>                                      |                                    | Check one<br><input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE | License number<br><i>1040</i> | Date<br><i>1/3/18</i>   |
| Address<br><i>17460 AnKenytown Rd., Fredericktown</i>   |                                    | Category/Descriptive<br><i>C15</i>  |                               |   |
| License holder<br><i>Mike Jessee</i>  | Inspection time (min)<br><i>30</i> | Travel time (min)<br><i>15</i>  | Other                         |   |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard<br><input type="checkbox"/> Complaint |                                    | Follow-up date (if required)  |                               | Sample date/result (if required)<br><i>10/17/17 - Accepta</i> |
| <input type="checkbox"/> Follow up  |                                    | <input type="checkbox"/> Foodborne  |                               | <input type="checkbox"/> 30 day                               |
| <input type="checkbox"/> Prelicensing   |                                    | <input type="checkbox"/> Consultation   |                               | <input type="checkbox"/> Other specify                        |

### 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 |

### Violation(s)/Comment(s)

*- Refrigeration units holding food product at 41°F or below at time of inspection. 36°F (Raw bacon) Ensure a thermometer is present inside refrigeration unit.*

*- Food product is properly labeled and is commercially pre-packaged under state meat inspection.*

|                                      |                          |                               |
|--------------------------------------|--------------------------|-------------------------------|
| Inspected by<br><i>Terry Hillier</i> | R-S/SIT #<br><i>3458</i> | Licenser<br><i>KNOX Co HD</i> |
| Received by<br><i>[Signature]</i>    | Title                    | Phone                         |