

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Duchess Mt. Vernon # 204	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 1088	Date 1/29/18
Address 514 Coshocton Rd., Mt. Vernon	Category/Descriptive C35		
License holder Englefield Inc	Inspection time (min) 60	Travel time (min) 15	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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify	Follow-up date (if required) 1 week		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

<input type="checkbox"/>	4.4 Maintenance and operation
<input checked="" type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input checked="" type="checkbox"/>	4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input checked="" type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

Administrative

<input type="checkbox"/>	901.3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s) Provide ODH Level 2 Food Safety Certification

- Hand sink functional and stocked, disposable gloves present
 - Probe thermometers present. Ensure stored in sanitary manner.
 * 3.4) observed hot and hot at 47F (bag voluntarily discarded at time of inspection. Maintain at 41F or below.
 * 3.4) observed cheese stuffed pretzel at 134F and Buffalo chicken stuffer at 122F. All items in this unit were voluntarily discarded at time of inspection. Ensure TCS foods are hot held at 135F or above.
 4.5) observed buildup on soda fountain nozzle, after nozzle removed ensure proper cleaning.
 4.5) Employee coat sitting on food wrappers. Ensure personal items are stored separate from food equipment. Corrected.

Inspected by <i>[Signature]</i>	UCR # 3458	Licenser KNOX Co HO
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Duchess Mt. Vernon # 204	Type of inspection Standard
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Violation(s)/Comment(s)

Acceptable temperatures:

Walk-in: 36°F Chicken salad 41°F

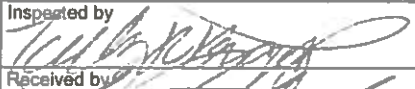

Cheeseburger pocket 150°F

- New recycling dumpster present

- Clean under shelving in walk-ins

- Reviewed temperature log / F'Real sanitize log. Ensure routine cleaning of F'Real machine.

Follow up 1 week to ensure proper hot/cold holding

Inspected by 	RS/SIT # 3458	Licenser KCHD
Received by 	Title	Phone