

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Fitmix Nutrition Studio</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>419</i>	Date <i>5/30/18</i>
Address <i>202 S. Main St., Mt. Vernon</i>		Category/Descriptive <i>C2S</i>		
License holder <i>Dan Woodward/Chelsea Jenkins</i>		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input 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 checked="" type="checkbox"/> Other <i>Change of ownership</i>		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	Laundrying
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

*\$275.00*

**Violation(s)/Comment(s)** *No changes to menu or layout.*

*- Residential refrigerator approved for non time/temperature controlled for safety foods. - Provide fire dept. walk-thru inspection report.*

*- Carpet on floor in dry storage area has been well maintained. Be advised if carpet becomes soiled it will have to be replaced with approved floor covering.*

*- Hand sink functional and stocked*

*- Quat Ammonia sanitizer and test strips present.*

*- Ensure all lighting is properly functioning.*

*- Obtain new food service license.*

*- Inspection will occur within first 30 days of new ownership*

Inspected by <i>Kyle R...</i>	R/S/SIT # <i>3458</i>	Licenser <i>Knox Co HD</i>
Received by <i>...</i>	Title <i>Owner</i>	Phone <i>740-525-2989</i>