

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Age of Living Ministries, Inc.</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>231</i>	Date <i>7/19/2018</i>
Address <i>18360 Dodel Road, Prinkhaven</i>		Category/Descriptive <i>NC 3-5</i>		
License holder <i>Age of Living Ministries, Inc.</i>		Inspection time (min) <i>40</i>	Travel time (min) <i>60</i>	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"/> 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

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

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)

Level II Certified Supervisor on staff.

- *Handsink functional, fully stocked and accessible.*
- *Disposable gloves present.*
- *Sani-Tabs with first kit present.*
- *Metal stem probe thermometer present.*
- *Person-in-Charge knowledgeable in food safety practices and procedures.*
- *Acceptable temperatures - Hot/c Air Unit (Milk) 39°F, Walk-in (Salad) - 39°F*
- ** Ensure all utensils are stored handle up to prevent contamination. operation meets requirements.*

Inspected by <i>Kristi Tucker, PS / Kelly Biggs</i>	R.S./SIT # <i>2084</i>	Licensors <i>Knox County HD</i>
Received by <i>Y. Miller</i>	Title	Phone