

State of Ohio Standard Inspection Report

Bring Choking Post to next inspection

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Levering Park Concession Stand		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 83	Date 5/29/18
Address 1 Levering Drive, Fredericktown		Category/Descriptive NC35		
License holder Fredericktown Recreation District		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 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	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

Hand sink functional and stocked, disposable gloves present.

Violation(s)/Comment(s) operator with level 2 OAH Certification

- Cold holding acceptable at 41°F or below: shredded chicken 35F
 Note: Food from yesterday cooled in shallow pans, Great Ensure date marking for time/temperature controlled for safety (TCS) foods held longer than 24 hours after opening/prop. Discard or use within 7 total days.

- Probe thermometer, bleach and chlorine test strips present. Note: Quat ammonia sanitizer also present. Provide test strips for this if using.

- Employee health policy present and verifiable (on cork board)
 Note: No food being served at time of inspection. Ensure cleanup kit is present for bodily fluid accidents.

Inspected by 	B.S./SIT # 3458	Licenser Knob Co H/N
Received by 	Title	Phone