

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility On The Run Drive-Thru	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 300	Date 5/3/18
Address 20428 Coshington Rd, Mt. Vernon		Category/Descriptive C35	
License holder On The Run Drive-Thru	Inspection time (min) 90	Travel time (min) 10	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 checked="" 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

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	Laundering
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

Prep unit top: dried tomatoes.
bottom: cole slaw 357

Violations(s)/Comment(s)

- Cold holding acceptable at 41F or below at time of inspection. Owner intends to replace/provide a commercial NSF approved prep unit at refrigerator and store prep only in Magic chef small refrigerator. Provide Metal stem probe thermometers present. Specifications

- Kitchen manager set to take on-line ServSafe course and examination.

- Electric skillet to be used to warm/toast buns, caramelize onions. Approval for this use. Obtain approval from fire dept for use with cooking meat (Not using any raw product at this time)

- Pre-cooked brats, sausages to be microwaved to order. Obtain a roaster pan with a dial where you can set the temperature

Inspected by 	R/S/SIT # 3455	Licensor KNOX HO HO
Received by 	Title OWNER	Phone 140 392 0601

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name On The Run Drive-Thru	Type of inspection Standard 8/3/15
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Violation(s)/Comment(s)

- Traulsen prep unit present holding acceptable temperatures (Model-VPS485)
- Hand sink functional and stocked, disposable gloves present.
- Bleach to be used as sanitizer. Ensure regular/unscented.
- Product coming from Smithhiser, GFS, Lannings.
- ~~Add~~ If outdoor grill is added, contact local fire and health dept for approval.
- Menu provided.
- OK to serve items from menu provided.

Inspected by 	R/S/SIT # 3458	Licenser KCHD
Received by 	Title owner	Phone 740 392 0601