

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Kenyon College - Peirce Dining</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>155</i>	Date <i>2/5/18</i>
Address <i>Peirce Hall, Kenyon College, Gambier</i>		Category/Descriptive <i>C45</i>	
License holder <i>AVI Foodsystem, Inc</i>	Inspection time (min)	Travel time (min)	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	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
<input checked="" type="checkbox"/> 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

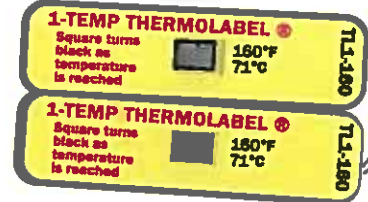
4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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)

* 3.4) Observed time/temperature controlled for safety (TCS) foods not being maintained at 41°F or below at time of inspection. Butter 45°F, cream cheese 44°F, italian dressing 43°F in main walk-in cooler upstairs. Blackberry jam and pesto in catering cooler both at 46°F. Food workers spending a lot of time with main walk-in door open trying to organize. Ensure TCS food temperatures do not exceed 41°F. Monitor, correct immediately.

* 3.4) TCS foods in "burn out" cooler at 49°F heat strap not inserted properly. Ensure unit is functioning properly to keep TCS foods at 41°F or below.

* 3.4) Observed ~~barley~~ barley salad and rice salads that were just prepared sitting on serving line cold buffet at 60-62°F.

Inspected by <i>Suzanne</i>	BLS/SIT # <i>3458</i>	Licensor <i>KNOX Co HD</i>
Received by <i>[Signature]</i>	Title <i>RD</i>	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Kenyon College - Peirce Dining</i>	Type of inspection <i>Standard</i>
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Violation(s)/Comment(s)

Ensure proper cooking of product prior to placing on serving line.

** 3.4) Observed garlic oil mixture made in house with improper date marking. Any mixtures made in house require 7 day date marking. Corrected during inspection.*

Note: Bagel case has been added at self serve area. Thank you.

Facility just initiated time as a public health control time logs and a policy was received during inspection. Provide more specifics on policy as to what food items are and ensure consistency with time stamp/logs.

- Correct critical's () immediately.*

Contact Health Dept. for re-inspection after walk in coolers have been serviced/ repaired to ensure properly functioning and maintaining TCS foods at 41°F or below.

- Dish machines reaching acceptable temperatures to sanitize at time of inspection.

[Signature]

Inspected by <i>[Signature] Suzanne Daggard</i>	R.S./SIT # <i>3458</i>	Licensor <i>Knox Co HD</i>
Received by <i>[Signature]</i>	Title <i>RD</i>	Phone