

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Sindy Sweet Bakery</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>428</i>	Date <i>6/14/2018</i>
Address <i>128 High Street, Fredericktown</i>		Category/Descriptive <i>C45</i>		
License holder <i>Tricia Styers</i>		Inspection time (min) <i>75</i>	Travel time (min) <i>20</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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input checked="" type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 2.0 Existing facilities and equipment

Administrative

<input type="checkbox"/> 901.3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

Person-in-Charge present

- Automatic controlled hand sink. functional and fully stocked.
- Additional lighting has been provided. Lighting has been repaired to provide 50 ft candles of lighting in prep area.
- Kitchen area has been cleaned and organized.
- Clean-up kit present.

3.4 - Cut watermelon and cut muskmelon not date marked in walk-in cooler. Ready-to-Eat time-temperature controlled for safety foods are required to be date marked once prepped - opened - or cut. They may be kept for a total

Inspected by <i>Kim J. Stiller, (P)</i>	R.S./SIT # <i>2084</i>	Licensors <i>Knox County HD</i>
Received by <i>Tricia Styers</i>	Title	Phone

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Simply Sweet Bakery</i>	Type of visit <i>standard</i>	Date <i>6/4/18</i>
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Violation(s)/Comment(s)

of 7 days at 41°F or below. Discard immediately. Reviewed with owner and PIC. (Product is from Great Point Kitchen Catering.)

2.4- No Level II Certified person on staff in a supervisory ~~part~~ role. The requirement was to be completed by March 1, 2017. Complete requirement during the FY 2018 licensing period.

4.1- Ensure all storage containers for ~~pot~~ onions and clean/stored equipment are smooth, easily cleanable. Remove cardboard boxes and milk crates.

• ensure employee health policy is on-site for caterers using the facility.

Correct critical immediately - remaining violations before next routine inspection.

Inspected by <i>Tom J. Huber, RS</i>	R S./SIT # <i>2084</i>	Licensors <i>Knox County HD.</i>
Received by <i>Lisa A. [Signature]</i>	Title	Phone