

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Super 8 Hotel		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 16	Date 11/13/17
Address 1000 Coshocton Rd., Mt. Vernon		Category/Descriptive C25		
License holder Ashvin Patel		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 <i>specify</i>		Follow-up date (if required) 11/14/17 <i>or after</i>		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 type="checkbox"/>	2.4 Supervision

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

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

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

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

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"/>	20 Existing facilities and equipment

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

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

Administrative

<input type="checkbox"/>	901-3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s) *Previous violation corrected*

* 3.4) observed milk at 49°F. Time/temperature controlled for safety (TCS) foods must be held at 41°F or below. Note: Refrigerator was set at warmest setting. Operator turned colder, discard milk.

* 4.5/4.6) Ensure all food equipment and utensils used for waffle prep is washed-rinsed-sanitized between uses. Whisk and two pizza forks (plastic) observed dirty and stored as clean.

4.1/4.4) observed unsealed ~~partite~~ plywood shelf above two compartment sink peeling and absorbing water. Repair/replace to make smooth and easily cleanable. Note: 3 tub set up takes place in this area.

Inspected by <i>[Signature]</i>	R.S./SIT # 3458	Licensors Knoll G HD
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

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Name of Facility Super 8 Hotel	Type of visit Standard	Date 11/13/17
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Violation(s)/Comment(s)



4.4/4.5) Observed high chair tray with deep dark stained grooves and chair is sticky. Properly clean and maintain. Repair/replace tray to make smooth and easily cleanable.

- Hand sink functional and stocked
- Thermometer present in refrigerator
- 3 tubs present, Quat ammonia present as sanitizer, test strips present.

Correct critical immediately. Ensure refrigerator can hold TCS foods at 41°F or below. If upgrades/replacement of refrigerator is necessary, an NSF commercial refrigerator will be required and specifications for refrigerator must be submitted to the Knox Co Health Dept.

Correct remaining violations prior to next standard inspection

Refrigerator temperature at 44°F when checked prior to leaving facility.

Inspected by 	R/S/SIT # 3458	Licenser KCHD
Received by 	Title	Phone