

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Taco Bell # 4015</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>478</b>	Date <b>8/21/18</b>
Address <b>1015 Cashacton Rd., Mt. Vernon</b>		Category/Descriptive <b>C45</b>	
License holder <b>Cantina Hospitality, LLC</b>	Inspection time (min) <b>45</b>	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"/> Preclicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		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
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
<input checked="" type="checkbox"/> 4.8	Protection of clean items

#### Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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

### Violation(s)/Comment(s)

Hand sinks functional and stocked at time of inspection, disposable gloves in use  
 Hot and cold holding acceptable 135F or above / 41F or below at time of inspection  
 4.5) Observed fuel debris build up on shelf at warmer lamp with sauce containers and lids stored on it. Clean and maintain  
 4.5) Observed build up on bulk storage containers for Cinnamon/sugar, twists and rice. Clean and maintain  
 5.1) Observed a water leak between water heater and expansion tank in mop sink closet. Repair plumbing to function properly, eliminate leak.  
 4.5/4.5) Observed a bus tub with water present under drink station cabinet and drink straws stored under there. Clean area and don't

Inspected by <i>[Signature]</i>	S.B.S./SIT # <b>3458</b>	Licensor <b>KNOX</b>	
Received by <i>[Signature]</i>	Title	Phone	

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Taco Bell # 4018	Type of inspection Standard
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Violation(s)/Comment(s)

store products (straws, etc) in this cabinet to prevent contamination

✓ (6.4) observed bench seat in dining room with large tear.  
Repair and maintain.

- Maintain ceiling vents free of buildup.



Note: Freezer in middle facing brick of building had its door partially open when I walked up to it. Product appears to be frozen, but water present in the bottom of unit. Monitor to ensure freezer is functioning properly. Reading 50F

Manager received a new ServSafe Certification 1/16/15.  
Provide ODH Certification.

- Note: Water heater issue has been reported for repair

Correct violations prior to next standard inspection

- Note: Freezer is now reading 61 at end of inspection.

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