

**State of Ohio**  
**Standard Inspection Report**  
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>The Bender</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>440</b>	Date <b>6/14/15</b>
Address <b>506 South Market St., Danville</b>	Category/Descriptive <b>C35</b>		
License holder <b>Shelley L. Ansel</b>	Inspection time (min) <b>60</b>	Travel time (min) <b>20</b>	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
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

*Note: Prior to upgrading Knox County Health Dept.  
 Note: Provide specs prior repairs flooring in kitchen/par c.*

*Probe ther meters present.*

**Violation(s)/Comment(s)** *Level 2 certified Manager present.*

*- Hand sink functional and stocked, disposable gloves present.*  
*- TCS foods being maintained at acceptable temperatures at time of inspection. Sliced tomatoes 38F (prep); relish 39F upright; cheese 160F.*  
*- Residential refrigerator removed.*  
*- Owners are only 2 employees currently. Provide employee health verification is additional employees hired.*  
*- Date marking in place, ensure cut lunch meat dates are observed.*  
*Note: Interceptor has been installed, but work is not finished. Finish install with Mickley Plumbing and obtain final approval from Richland Publ. Health Dept. - Plumbing Inspector.*

Inspected by <i>[Signature]</i>	B.S./SIT # <b>3458</b>	Licenser <b>Knox Co HD</b>
Received by <i>[Signature]</i>	Title <b>OWNER</b>	Phone