

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|  |  |   |                               |                                  |
|--|--|---|-------------------------------|----------------------------------|
| Name of facility<br><i>Twist N Shake, LLC</i>  |  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><i>141</i>  | Date<br><i>4/30/18</i>           |
| Address<br><i>3940 Columbus Rd., Centerburg</i>  |  | Category/Descriptive<br><i>C35</i>  |                               |                                  |
| License holder<br><i>Jeffrey P &amp; Diane L. Belcher</i>  |  | Inspection time (min)<br><i>55</i>  | Travel time (min)<br><i>5</i> | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><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 | Laundering                           |
| 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 |

Violation(s)/Comment(s) *Level 2 certified manager present*

*- Hand sink functional and stocked, disposable gloves in use with ready to eat foods*  
*- Bleach present as sanitizer*  
*- Hot and cold holding acceptable at time of inspection. BPO 110°F, Convey source 110°F, Soft Serve 40°F, Cold Show 40°F (upright), Pickles 38°F, Hot dogs 39°F*  
*- Observed acceptable date marking, 6 day life present.*  
*- No sewer gas smell observed at time of inspection.*  
*- Digital probe thermometer present and functional.*  
*Note: Ansul System should be serviced every 6 months, current tag indicates March 2016. Fire extinguisher last checked 3/2017.*

|   |                           |                                |
|---|---------------------------|--------------------------------|
| Inspected by<br><i>Kelli M. [Signature]</i> | R.S./SIT #<br><i>3458</i> | Licensors<br><i>Kaci Co HD</i> |
| Received by<br><i>Kare [Signature]</i>      | Title                     | Phone                          |