

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>United Dairy Farmers #627</i>		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>1080</i>	Date <i>1/24/18</i>
Address <i>10 North Sandusky St., Mt. Vernon</i>		Category/Descriptive <i>C35</i>		
License holder <i>United Dairy Farmers, Inc.</i>		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		<input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation <input type="checkbox"/> 30 day <input type="checkbox"/> Other <i>specify <u>Change of ownership</u></i>		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 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 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 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"/>	20 Existing facilities and equipment

Administrative

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

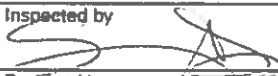
chil: sauce 152°F , Nacho cheese 147°F

Violation(s)/Comment(s)

Facility is under new ownership - Currently operating without a valid retail food establishment license. Owners must come to health dept. today to apply for a new license or facility must close immediately -

The following must be corrected prior to 30 Day reinspection

- Contact Richland Public Health for approval of grease trap that was installed without a proper permit under the old owners.*
- Contact local fire dept for a walk-thru - Provide documentation*
- Floor must be smooth and easily cleanable - Currently, floor*

Inspected by 	R.S./SIT # <i>3284</i>	Licensors <i>Knox</i>
Received by <i>N.S. Patel</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name United Dairy Farmers #627	Type of inspection Change of Ownership
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Violation(s)/Comment(s) * Independent Pest Control consulted w/ facility today

tiles appear to be dirty and stained with surface finish gone

- Provide documentation for Level II Food Safety training (Information given for ServSafe and Person-In-Charge classes)
- Provide a cleanup kit with written directions for cleaning a vomit or diarrhea accidents.
- Provide documentation for employee health training
- Seal/clean walls ^{and floor} throughout facility - All surfaces must be smooth/easily cleanable - Re-caulk where needed along counters, etc..
- Replace stained ceiling tiles where needed. Ensure roof leaks are not present
- Keep personal items separate from business items

Operators stated the menu to stay the same - Please provide a layout of the facility if changes are made.

Only pre-packaged food being sold at this time -

* Contact health dept. prior to serving hot dogs for inspection

Note: If floor cannot be properly cleaned and sealed, a new smooth & easily cleanable floor will be required

Inspected by 	R.S./SIT # 3204	Licensor Knox
Received by 	Title	Phone