

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility United Dairy Farmers #1627		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 1080	Date 11/27/17
Address 10 North Sandusky St., Mt. Vernon			Category/Descriptive C35	
License holder United Dairy Farmers, Inc.		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)		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 checked="" type="checkbox"/>	2.4 Supervision

<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

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 checked="" 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

Water, Plumbing, and Waste

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

Repeat
repeat

6.4 - Observed rodent droppings in cabinet under Doritos - Clean and sanitize area - Eliminate rodents immediately - Action Pest Control on site 11/2/17 - Contact pest control operator concerning droppings

3.2 - Observed food boxes on floor in back area, hallway by bathroom, and freezer - Store food at least 6 inches off of floor to prevent contamination and ability to clean under - Correct immediately

3.2 - Observed snow-cone holders stored under 3 compartment sink on old grease trap - Store in a clean/sanitary place - Correct immediately

6.4 - Floors have accumulation and build-up throughout facility (including walk-in cooler) Some places appear that sweeping and

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

State of Ohio
Continuation Report

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Name of Facility United Dairy Farmers #627	Type of visit Standard	Date 11/27/17
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Violation(s)/Comment(s)

Mopping are not taking place - Keep floors clean and free of debris

Repeat
Repeat

2.4 - Provide employee health policy verification

and approvals
5.1 - Provide proper permits for installing new grease trap in Oct. 2016 (Richland Public Health)

2.4 - Provide a cleanup kit with policy on how to clean up diarrheal or vomiting incident

2.4 - Provide Ohio Dept. of Health Food Manager certificate for a person in management / supervisory roll that is level II trained in food safety

~~Rep~~
Reinspection will be conducted in approximately 2 weeks for the correction of all violations

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