

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility United Dairy Farmers #627		Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 1080	Date 12/26/17
Address 10 North Sandusky St., Mt. Vernon		Category/Descriptive C3S		
License holder United Dairy Farmers, Inc.		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Precicensing <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

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
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

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

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

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

Discussed cleanup of vomit/diarrheal policies

Violation(s)/Comment(s)

Reinspection finds the following:

- Rodent droppings not observed at time of inspection - ^{Per contact} documentation provided
- Food is off of floor in back area + hallway
- Provide documentation of Level II Food Safety training - ODH
- Snow cone holders no longer stored on grease trap
- Floors have been swept/mopped per manager - Floor tiles appear to have finish off of them and are stained - Floors must be smooth + easily cleanable
- Employee health training documentation provided
- Provide permits/approvals for installation of new grease trap

Inspected by <i>[Signature]</i> / Nate Overholt	R.S./SIT # 3284	Licenser Knox
Received by <i>[Signature]</i>	Title	Phone