

Checking
paster

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>WaKatomika Church Camp</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>254</i>	Date <i>5/24/2018</i>
Address <i>29203 Hoover Rd, Darville</i>	Category/Descriptive <i>NC 45</i>		
License holder <i>WaKatomika Church Camp</i>	Inspection time (min) <i>30</i>	Travel time (min) <i>20</i>	Other
Type of visit (check) <input 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) <i>5/24/18 - Unacceptable 6/1/18 - Acceptable</i>

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)

*Hand sink functional and fully stocked.
 metal stem probe thermometer present
 Disposable gloves present.
 Acceptable temperatures - Upright Refrigeration - 40°F
 Water proof thermometer on site for dishwasher temperature.
 Employee Health Forms in use. Clean up kit present
 Jackson High temperature dishwasher reaching correct
 temperatures to properly sanitize -
 Operator meets requirements. Cleaning is taking place.*

Inspected by <i>Loni J. Huber, RS</i>	R.S./SIT # <i>2084</i>	Licenser <i>Knox County HD</i>
Received by <i>[Signature]</i>	Title <i>Camp Facilitator</i>	Phone

ensure thermometers are present in Refrigeration units.

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Wakatonika Church Camp</i>	Type of inspection <i>Standard</i>
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Violation(s)/Comment(s)

5.1 Air gapping verifying still pending. Operator is working with Mickey plumbing to verify and or correct the airgapping. (Free Machine)

Inspected by <i>Loni Zeller PS</i>	R.S./SIT # <i>2184</i>	Licenser <i>Knox County HD</i>
Received by <i>[Signature]</i>	Title <i>Camp Facilitator</i>	Phone