## **State of Ohio** Standard Inspection Report

Check one	(if required)
License holder  Type of visit (check)  Standard   Follow up   Foodborne   30 day   Follow-up date (if required)   Sample date/result (if required)   Sample	[if required]
License holder    Delicar   Follow up	[if required]
License holder    Delicar   Follow up	(if required)
Time   Travel	(if required)
Type of visit (check) Standard Complaint Prelicensing Consultation Other specify  3717-1 OAC Violation Checked Management and Personnel  2.1 Employee health 2.2 Personal cleanliness 2.3 Hygienic practices 2.4 Supervision  4.5 Cleaning of equipment and utensils 2.4 Supervision  4.7 Laundering 4.8 Protection of clean items  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 growth 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  Physical Facilities  6.0 Materials for construction and repair	(if required)
Type of visit (check) Standard   Follow up   Foodborne   30 day Complaint   Prelicensing   Consultation   Other specify  3717-1 OAC Violation Checked  Management and Personnel    21   Employee health   4.4   Maintenance and operation   4.5   Cleaning of equipment and utensits   4.6   Sanitzing of equipment and utensits   4.7   Laundering   4.8   Protection of clean items   4.8   Protection of clean items   4.8   Protection of clean items   4.8   Protection of organisms   4.8   Protection of organisms   5.0   Water   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   5.5   Administrative   5.5   Administrative   5.5   Administrative   5.5   Administrative   5.5   Materials for construction and repair   5.5   Materials for constructio	(if required)
Standard Follow up Foodborne Other specify  3717-1 OAC Violation Checked  Management and Personnel    21 Employee health   4.4 Maintenance and operation   4.5 Cleaning of equipment and utensils   7.0 Labeling and identification   7.1 Operational supplies and applications   7.2 Storage and display separation   7.2 Storage and display separation   7.3 Storage and display separation   7.4 Laundering   7.5 Storage and display separation   7.5 Storage and display separation   7.6 Storage and display separation   7.7 Storage and display separation   7.8 Storage and display separation   7.9 Storage and display separation   7.0 Storage and display separation   7.1 Storage and display separation   7.2 Storage and display separation   7.3 Storage and display separation   7.4 Storage and display separation   7.5 Storage and display separation   7.6 Storage and display separation   7.7 Storage and display separation   7.8 Storage and display separation   7.9 Storage and display separation   7.9 Storage and display separation   7.0 Storage and display separation   7.1 Storage and display separation   7.2 Storage and display separation   7.3 Storage and display separation   7.5 Storage and display separation   7.6 Laundering   7.8 Storage and display separation	(it required)
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2.2 Personal cleanliness   4.5 Cleaning of equipment and utensils   7.1 Operational supplies and applications   4.6 Sanitizing of equipment and utensils   7.2 Storage and display separation   4.7 Laundering   4.8 Protection of clean items   4.8 Protect	
2.3 Hygienic practices   4.6 Sanitizing of equipment and utensils   7.2 Storage and display separation   4.7 Laundering   4.8 Protection of clean items   4.	
Food  3.0 Safe, unadulterated and honestly presented 3.1 Sources, specifications and original containers 3.2 Protection for 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  4.8 Protection of clean items  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  5.4 Refuse, recyclables, and returnables  5.5 Administrative  6.0 Materials for construction and repair  901:3-4 OAC	
3.0   Safe, unadulterated and honestly presented   3.1   Sources, specifications and original containers   5.0   Water   Surface   Sulface   Sul	
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  Physical Facilities  Administrative  6.0 Materials for construction and repair  901:3-4 OAC	
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3.7   Special requirements for highly susceptible populations   Physical Facilities   Administrative	
6.0 Materials for construction and repair 901:3-4 OAC	
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S.T. Scisgif, constituting and materials	
4.0 Materials for construction and repair 6.2 Numbers and capacities	
4.1 Design and construction 6.3 Location and placement 4.2 Numbers and capacities 6.4 Maintenance and operation	
4.2 Numbers and capacities 6.4 Maintenance and operation	
4.5 Location and installation	
Violation(s)/Comment(s)	
Food temperatures acceptable at time of inspirition	
Manager not aware on any roof looks	
Manager Stated chiling tile one on premise and stained	
ones will be roplaced - Now toilet seats for both restroom	77
are on order - New gastots for molin Freezers on order	
Clean debis around coiliner lents, in restrooms, and on	
Storage side of facility	
Inspected by W R.S./SIT # , Licensor	
Inspected by R.S./SIT # ,  Licensor	
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