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

Authority: Chapters 3717 and 3715 Ohio Revised Code

	They. Onaptors of it on			94.
Name of facility		Check one	License number	Date
Heaveland of Center	-bura	FSO RFE	186	1/20/16
Address			Category/Descriptive	1100110
1		C4S		
212 Fairview Aire.	Centerburg	Inspection time (min)	Travel time (min)	Other
License noider	$\mathcal{I}$	inspection time (min)	traver time (min)	Other
Heavilland of Centerburg	01+			
Type of visit (check)			Follow-up date (if required)	Sample date/result (if required)
Standard   Follow up   Foodborne   30 day   Complaint   Prelicensing   Consultation   Other specify				
3717-1 OAC Violation Checked				
Management and Personnel			Poisonous or Toxic Materials	
2.1 Employee health	4.4 Maintenance and operation		7.0 Labeling and identification	
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils			upplies and applications
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils		7.2 Storage and d	isplay separation
2.4 Supervision	4.7 Laundering		- Special Requirements	
Food	4.8 Protection of clean items		8.0 Fresh juice pro	
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste			nt dispensing freezers
3.1 Sources, specifications and original containers	5.0 Water		8.2 Custom proces	
- 3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3 Bulk water ma	
3.3 Destruction of organisms	5.2 Mobile water tanks			e rice preparation criteria
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid wa	ste and rainwater		and equipment specifications
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and		20 Existing facilit	
3.6 Discarding or reconditioning unsafe, adulterated	Dhuriant Carillata			
3.7 Special requirements for highly susceptible populations  Physical Facilities  C. 9. Materials for account of the populations of the property of the proper		Administrative		
Equipment, Utensils, and Linens	6.0 Materials for construction		901:3-4 OAC	
4.0 Materials for construction and repair	6.1 Design, construction, and installation 6.2 Numbers and capacities		3701-21 OAC	
4.1 Design and construction	6.3 Location and placement			
4.2 Numbers and capacities	6.4 Maintenance and operat	ion.	_	
4.3 Location and installation	6 0.4 (Maniferialice and Operat	IUII	/	1
Violation(s)/Comment(s)				
3.2 - Store your took below ready to eat took to prevent contamination				
Corrected during inspection				
10.7- trovide a tight fitting door sweep on door by walkin Freezer (rodent er				
Dishmarking heating to acceptable to no perations for canificing				
Walk has been de	comed polling	1 3 cm	ND SINK	
Diagraphy of the state of				
Themes ble done prosent				
				98
Inspected by	R.S./SIT#	Licensor	_ /	
	3204	<u>  Kr</u>	v6X	
Received by	Title		Pho	ne
- Tinde Fruitone				
HEA 5302 2/12 Ohio Department of Health	Distribution: Top copy-Oper	ator, Bottom copy-Lo	cal health department	

AGR 1268 2/12 Ohio Department of Agriculture