

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Weavers Farm & Furniture</i>	Check <input checked="" type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>444</i>	Date <i>7/6/2017</i>
Address <i>29217 Nickley Rd., Daviessville</i>	Category/Descriptive <i>C35</i>		
License holder <i>Raymond Weaver</i>	Inspection time (min) <i>75</i>	Travel time (min) <i>20</i>	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 specify	Follow-up date (if required) Sample date/result (if required) <i>Water sample collected.</i>		

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	Laundering
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

Violation(s)/Comments

- Hand sinks functional and fully stocked.
- Disposable gloves in use.
- All time / temperature controlled for safety foods being kept at 41°F or below.
- Metal stem probe thermometer present.
- OHA Level II certified person on staff.
- San-Tabs / with test kit in use.
- Acceptable temperatures - Deli Case - Turkey Breast - 41°F
Buttermilk (Sandwich prep) - 39°F, milk - Self - Serve Retail - 41°F, Bulk Storage Refrigeration - 39°F.

Inspected by <i>Zen L. Hulker, RS</i>	R.S./SIT # <i>2084</i>	Licensor <i>Knox County HD</i>
Received by <i>Raymond A. Weaver (Owner)</i>	Title <i></i>	Phone <i></i>

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Weaver's Farm Furniture	standard	7/6/2017

Violation(s)/Comment(s)

<p>Soft-Serve pretzels have been added to menu. Approval stainless steel table has been added and Cadco small bakery oven. A Presto cooking unit has been added for cooking^{preparing} the soft pretzels (250°F) - ODA approval for Retail Bakery product is on file. Id# 42-00097 - All product properly labeled.</p> <p>§6.4* provide mop holder to properly store mop in mop room. This will allow mop to dry properly between use.</p> <p>* provide ODA/FDA approval to health Dept. * Local Fire Shall be contacted to approve new pretzel making area to insure fire safety is being met.</p>
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Correct violation before next routine
 inspection.

Inspected by Linda L. Shultz, R.S.	R.S./SIT # 2084	Licensor Knox County H.D.
Received by	Title	Phone