

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---------------------------------------------------|-------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------|
| 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>7/16/2017</i> |
| Address <i>29203 Hoover Rd, Daville</i> | Category/Descriptive <i>NC45</i> | | |
| License holder <i>Wakatomika Church Camp</i> | Inspection time (min) <i>60</i> | Travel time (min) <i>30</i> | Other |
| Type of visit (check) | Follow up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> | Foodborne <input type="checkbox"/> Prelicensing <input type="checkbox"/> | 30 day <input type="checkbox"/> Other specify <input type="checkbox"/> |
| | | Follow-up date (if required) <i>—</i> | Sample date/result (if required) <i>5/30/2017</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 |
| X 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

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|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |



Violation(s)/Comment(s)

- Hand sink functional and fully stocked.
- Disposable gloves in use.
- Food product being maintained at correct temperatures - Acceptable Temperatures - Salads - 39°F, Cut Lettuce - 39°F
- High temperature dishwasher maintaining correct temperature.
- Quat HTHM sanitizing test strips have been provided.
- Water proof maximum registering thermometer has been provided. 0 for dishwasher.
- * 5.1- Unable to verify that the ice making unit is

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|-------------------------------------------|-------------------------|------------------------------------|
| Inspected by <i>Levi J. Heller, PS</i> | R.S./SIT <i>3084</i> | Licensor <i>Knox County HHD</i> |
| Received by <i>Karen Kuhn</i> | Title | Phone |

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| Name of Facility | Type of visit | Date |
|------------------------|---------------|----------|
| WaKatorika Church Camp | Standard | 7/6/2017 |

Violation(s)/Comment(s)

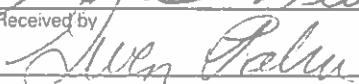
properly air gapped according to State Plumbing requirements. Contact a certified plumber to verify and/or correct the air gapping to prevent contamination of the ice.

10.4 - Table surface where Ice / Beverage unit is stored is not smooth, easily cleanable. Retop surface to provide a sanitary surface.

* provide Level II, ODH certification by 2018 licensing period.

Correct ~~the~~ violations ~~by~~ before next routine inspection.

* if commercial dishwasher is replaced - please provide specifications to health department for approval. A state plumbing permit will be required.

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| Inspected by  | R.S./SIT # 2884 | Licensor Knox County H.D. |
| Received by  | Title | Phone |