

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Super 8 Hotel</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 16	Date 11/13/17
Address <i>1000 Coshocton Rd., Mt. Vernon</i>	Category/Descriptive C2S		
License holder <i>Ashvin Patel</i>	Inspection time (min)	Travel time (min)	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) 11/14/17		Sample date/result (if required) or after

**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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/> 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)/Comment(s)** Previous violation corrected.

- \* 3.4) Observed milk at 49°F. Time/temperature controlled for safety (TCS) foods must be held at 41°F or below. Note: Refrigerator was set at warmest setting. Operator turned colder, discard milk.
- \* 4.5/4.6) Ensure all food equipment and utensils used for unfile prep is washed-rinsed-sanitized between uses. Lids/knife and two plastic forks (plastic) observed dirty and stored as clean.
- 4.1/4.4) Observed unsealed ~~partially~~ plywood shelf above two compartment sink peeling and absorbing water. Repair/replace to make smooth and easily cleanable. Note: 3 tub set up takes place in this area.

Inspected by <i>Tonya Rose</i>	R.S./SIT # 3458	Licensor Khoa GHD
Received by <i>J. S.</i>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Super 8 Hotel	Standard	11/13/17

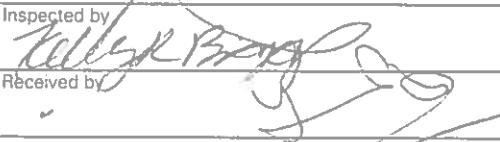
**Violation(s)/Comment(s)**

- 4.4 | 4.5) Observed high chair tray with deep dark stained grooves and chair is sticky. Properly clean and maintain. Repair/replace tray to make smooth and easily cleanable.
- Hand sink functional and stocked
  - Thermometer present in refrigerator
  - 3 tubs present, Quat ammonia present as sanitizer, test strips present.

Correct critical immediately. Ensure refrigerator can hold TCS foods at 41°F or below. If upgrades/replacement of refrigerator is necessary, an NSF commercial refrigerator will be required and specifications for refrigerator must be submitted to the Knox Co Health Dept.

Correct remaining violations prior to next standard inspection

Refrigerator temperature at 44°F when checked prior to leaving facility.

Inspected by 	RS/SIT # 3458	Licensor KCHD	Phone
Received by	Title		