## **State of Ohio** Food Inspection Repc. ( Authority: Chapters 3717 and 3715 Ohio Revised Code

			Check o	one	)		license Number		Date		
Whit's Frozen Custard				FSO RFE			502 11/7/		11/7/18		
Whit's Frozen Custard  Address  109 Progress Orive			Clty/Zin						Cinas		
1-0				Clty/Zip Code							
109 Progress Urive				Danville 43014					<u></u>		
Lic			Inspect	ION	ı ime	Travel	Time	Cat	tegory/Descriptive		
	KEKS En	terprise, LLC		- (	00		20		C35		
Ту	pe of inspection (chec	k all that apply)				Fo	ollow up date (if required	d)	Water sample date/result		
		Control Point (FSO) 🗅 Process Review (RFE) 🗖 Varia	nce Revi	iew	☐ Follow up	)			(if required)		
╚	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: iN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable											
	ark designated compile	1 1253 150 1	11								
		Compliance Status	-	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)							
		Supervision		_			rature Controlled for Sa	nety	Food (ICS food)		
1	DOUT [] N/A	Person in charge present, demonstrates knowledge, as performs duties	1d 2	23 N/A D N/O			Proper date marking and disposition				
2	2 NN OUT NA Certified Food Protection Manager  Employee Health			24 DIN DOUT Time as a public health control: procedures & records					procedures & records		
_	Management, food employees and conditional employee			Consumer Advisory							
3	DAIN DOUT DNA	knowledge, responsibilities and reporting	2	25 DIN OUT		T C	Consumer advisory provided for raw or undercooked foods				
5	SPIN DOUT NA	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	uts	EN/A			Highly Susceptible Populations				
1	GHI GOOT LINA	Good Hygienic Practices	1.0	Т	DIN DOUT	T					
6	DAN OUT NO	Proper eating, tasting, drinking, or tobacco use	2	6	ZIR/A		Pasteurized foods used; p	prohi	bited foods not offered		
7	YON □ OUT □ N/O	No discharge from eyes, nose, and mouth	- 1				Chemical				
	Preventing Contamination by Hands				TUO UN I	т	Food additives: approved and amonds send				
8	DON DOUT DNO	Hands clean and properly washed			<b>TP</b> N/A		Food additives: approved and properly used				
9	ZEFAN □ OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 2	28 ONA OUT Toxic substances properly identified, stored, used				tified, stored, used			
				Conformance with Approved Procedures							
10	<del></del>			29	□ IN □ OUT		Compliance with Reduced				
44	Approved Source  SON OUT Food obtained from approved source			+	□N/A	$\rightarrow$	pecialized processes, and HACCP plan				
11	DIN DOUT	Podd obtained from approved source		30		, s	Special Requirements: Fre	ash J	uice Production		
12	□N/A <b>½</b> N/O	Food received at proper temperature		31	□IN □ OUT	T c	Special Requirements: Heat Featment Dispensing Freez				
13	YZDIN □ OUT	Food in good condition, safe, and unadulterated		4	□N/A □ N/O	,	oposisi rioqui omonia, riostyriasi ilani bioparali g i 16620				
14	DIN DOUT	Required records available: shellstock tags, parasite destruction	3	32	□ IN □ OUT	I Special Regultements: Clistom Processing		Processing			
Protection from Contamination			33	דטס 🗆 או 🗅		Special Requirements; Bully Water Machine C		ater Machine Criteria			
15	TENN DOUT	Food separated and protected		23	□N/A □ N/O	-	<del>/   / /</del>	4	· <u>-</u>		
16	EDIN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3	34	ONA ONO		Special Requirements/ Acid riteria	difie	d White Rice Preparation		
17	DUT DUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3		□ IN □ OUT	7/ 0	Critical Control Point Inspe	ection	3		
15	Time/Tempe	rature Controlled for Safety Food (TCS food)		- -	□ IN □/OUT	T .					
	□ IN □ OUT	B	3		□N/A/	`  F	Process Review				
18	□N/A BEIN/O	Proper cooking time and temperatures	3	37	DW DOUT	т	/arlance				
19	DIN □ OUT	Proper reheating procedures for hot holding	-	Risk factors are food preparation practices and employee behaviors							
20	ONN ENNO	Proper cooling time and temperatures									
21	SUN OUT	Proper hot holding temperatures 142F	- 1 11	that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.							
			<i>**</i>								
22	DYN - OUT -N/A	Proper cold holding temperatures atoes 387		illness or injury.							

## **State of Ohio** Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item. In-sin compliance N/O-not observed. S/O-no. OUT   N/O-not observed. N/O-not observed. S/O-not   OUT   N/O-not   Out   Ou	Nan	Uhit's Frozer	Custard			Standard	11/7//	9				
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Mark designated complance status (IN, OUT, NIO, MA) for each numbered filem IN-procediance OUT-prof. to complance NO months and the food and weter  38			COOD RETAIL E	ACIA	CTICES		' /					
Mark designated compliance status (IN, OUT, NIO, NIA) for each numbered item. N=in compliance OUT=not in compliance NIO=not NIO=no	100	Good Potail Practic				chemicals, and physical phiasts	into fonde					
Sefe Food and Weter   Sefe   Secol and Weter   Secol and Weter   Secol and Constructed   Secol and Second   S	l M											
39   NH												
Water and ice from approved source   Food Temperature Control	38				NO D NE			e, pro	perly			
Food Temperature Control  40 DelN   OUT   ONA   NO   Proper tooling methods used; adequate equipment for temperature. Control  41   ON   OUT   ONA   ONO   Plant food properly cocked for hot holding  42 DelN   OUT   ONA   NO   Approved thewing methods used Reference and the color of temperature control  43 DelN   OUT   ONA   NO   Approved thewing methods used Reference and the color of temperature control  44 DelN   OUT   ONA   NO   Approved thewing methods used Reference and the color of temperature provided and accurate  Food Identification  Food properly labeled; original container  Food properly labeled; original container  Frevention of Food Contamination  Frevention of Food Contamination  Frevention of Food Contamination  Frevention of Food Contamination  Frevention of Food Contamination prevented during food preparation, storage & display  Food In OUT   ONA   OUT   ONA   Storage & display  Food In OUT   ONA   OUT   ONA   OUT   ONA   OUT   O	39	DUN □ OUT	Water and ice from approved source						test			
All   DIN   OUT   DINA   DINO   Plant food properly cooked for hot holding   Physical   Pacifities   Physical   Pacifities   Physical   Plant food properly cooked for hot holding   Plant food properly subject   Pla		Foo	od Temperature Control	55 Jaun 1 001 1 N/A strips								
2   DON   OUT   DNA   N/O   Approved thawing methods used Refrequential   58   N   OUT   DNA   Sewage and waste water properly disposed   59   DN   OUT   DNA   Sewage and waste water properly disposed   59   DN   OUT   DNA   Sewage and waste water properly disposed   59   DN   OUT   DNA   Sewage and waste water properly disposed   50   DN   OUT   DNA   Sewage and waste water properly disposed   50   DN   OUT   DNA   Garage fedures: properly disposed; facilities maintained   50   DN   OUT   DNA   Garage fedures properly disposed; facilities maintained   50   DN   OUT   DNA   Garage fedures properly disposed; facilities maintained   50   DN   OUT   DNA   Garage fedures properly disposed; facilities maintained   50   DN   OUT   DNA   Garage fedures properly disposed; facilities maintained   50   DN   OUT   DNA   Garage fedures properly disposed; facilities maintained   50   DN   OUT   DNA   Garage fedures properly disposed; facilities maintained   50   DN   OUT   DNA   Adequate ventilation and lighting; designated areas used   50   DN   OUT   DNA   DNO   DNA	40	N/O   N/O   N/O										
Spin   Out   N/A   Thermometers provided and accurate   Food Identification   Food properly labeled; original container   Food properly disposed; facilities installed; and labeled   Food properly	41	O/N/EANO TUO II II	Plant food properly cooked for hot holding	57 OUT ONA Hot and cold water available; adequate pressure								
So   OUT   N/A   Thermometers provided and accurate   Food   Identification   Food   Identification   Food properly tabled; original container   Food pr	42	DON - OUT -N/A - N/O	Approved thawing methods used Refrese attention	58   IN   OUT   IN/A   Plumbing installed; proper backflow devices								
Add   DON   OUT   Food properly labeled; original container   Frevention of Food Contamination   Frevention	43	N D OUT DNA		59	DEN OUT OUT	A Sewage and waste water properly disposed						
Prevention of Food Contamination    45	IIE.		Food Identification	60	XX)N = OUT =	A Toilet facilities: properly constructed, supplied, cleaned						
Insects, rodents, and animals not present/outer openings protected openings of protected openings protected openings openings protected openings openings openings openings openings openings openings openings and corrective actions opening openings opening	44	M □ OUT	Food properly labeled, original container	properly labeled; original container 61 BON OUT ON/A			Garbage/refuse properly disposed; facilities maintained					
Openings protected   Openings protected   Contamination prevented during food preparation, storage & display		Prevent	ition of Food Contamination	62	TUO U VIDE	Physical facilities installed, maint	Physical facilities installed, maintained, and clean					
46 ON OUT Storage & display  47 ON OUT Personal cleanliness  48 ON OUT ONA ONO Wiping cloths: properly used and stored  49 ON OUT ONA ONO Washing fruits and vegetables  Proper Use of Utensils: properly stored  50 ON OUT ONA ONO OUT ONA OUT ON	45	N 🗆 OUT		63	E(N - OUT	Adequate ventilation and lighting	j; designated an	eas u	sed			
47 DIN OUT OUT ON/A ON/O Wiping cloths: properly used and stored  49 ON OUT ON/A ON/O Washing fruits and vegetables  Proper Use of Utensils: Properly stored  50 DIN OUT ON/A ON/O In-use utensils: properly stored  10 DIN OUT ON/A ON/O In-use utensils: properly stored on OUT ON/O OUT O	<del>-</del>		Contamination prevented during food preparation,									
49   IN   OUT   N/A   N/O   Washing fruits and vegetables   65   IN   OUT   N/A   901:3-4 OAC    Froper Use of Utensils   65   IN   OUT   N/A   901:3-4 OAC    Froper Use of Utensils   Froperly stored   66   N/A   901:3-4 OAC    Froper Use of Utensils   Froperly stored   66   N/A   901:3-4 OAC    Froper Use of Utensils   Froperly stored   66   N/A   901:3-4 OAC    Froper Use of Utensils   Froperly stored   66   N/A   901:3-4 OAC    From   OUT   N/A   N/O   In-use utensils: properly stored   GA   OAC    Froper Use of Utensils   Froperly stored   GA   OAC    From   OUT   N/A   N/O   In-use utensils: properly stored   GA   OAC    Froper Use of Utensils   Froperly stored   GA   OAC    From   OUT   N/A   901:3-4 OAC    From   OUT   N/A   3701-21 OAC    From   OUT   N/A   100    From	47	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Personal cleanliness	2 The South Liver Liver and the second								
Proper Use of Utensils    SON   OUT   N/A   N/O   In-use utensils: properly stored   66   OIN   OUT   N/A   3701-21 OAC	-	1 4		1		Administrative						
50 DN OUT NIA NO In-use utensits: properly stored  51 DN OUT NIA NO In-use utensits: properly stored  52 DN OUT NIA Single-use/single-service articles: properly stored, used  53 ON OUT NIA Single-use/single-service articles: properly stored, used  53 ON OUT NIA NO Stash-resistant and cloth glove use  Observations and Corrective Actions  Mark X in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation  Item No. Code Section Priority Level Comment:  Ontentarking for expiration. Priority Streyed in date.  Ontentarking for expiration. Priority Streyed in date.  Ontentarking for expiration and the priority Streyed in date.  New York of Stripe Streyed with Tell and Transfers of Continuous Sanutrium.  One of Action Stripe Strip	49			65	□ ІИ □ ОПТ	Ñ/A 901:3-4 OAC						
51 DHN   OUT   N/A   Utensils, equipment and linens: properly stored, dried, handled  52 DN   OUT   N/A   Single-use/single-service articles: properly stored, used  53   IN   OUT   N/A   N/O   Slash-resistant and cloth glove use  Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation  Item No. Code Section   Priority Level   Comment ,   Cos   R  Part near King for expiration. Privalent's disceved in date.              - Test strips present for both sanitiers: Winger Chth            - Test strips present for both sanitiers: Winger Chth          - Test strips present for both sanitiers: Winger Chth          - Test strips present for both sanitiers: Winger Chth            - Test strips present for both sanitiers: Winger Chth            - Test strips present for both sanitiers: Winger Chth            - Test strips present for both sanitiers: Winger Chth            - Test strips present for both sanitiers winger Sanitiery            - Test strips present for both sanitiers winger Sanitiery            - Test strips present for both sanitiers winger Sanitiery            - Test strips present for both sanitiers winger Sanitiery	50			66	MAIN FOUTE	SN/A 2701-21 OAC						
ST DEN   OUT   N/A   Single-use/single-service articles: properly stored, used	_	-		00	<b>W</b> 1 001 B	3701-21 040		—				
Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS-corrected on-site during inspection R-repeat violation  Item No.   Code Section   Priority Level   Comment			handled	L								
Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS-corrected on-site during inspection R=repeat violation  Item No. Code Section Priority Level Comment;  Cos a  Onteniarking for expiration, Preduct's cheeved in date.  Test strips present for both sanitizers: Winner Cloth  buckets chserved with Zeopom Qual Arbania.  (harine based sanitizer used for Cleaning Sanitizing        of dain equipment        No Custard in Custand Marking Of time of inspection												
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation  Item No. Code Section Priority Level Comment;  Cos a  Porteniar King for expiration. Priority to the event in date.  Test strips present for both sanificers: William Clath  huster chserved with ZED porn Quark Anthonia.  (harine based sanificer used for cleaning sanificing.)  of dain equipment.	33	I III II OOT SINK II IIIO		rre	ctive Actio	ns						
- Test strips present for both manificers: wining chith			Mark "X" in appropriate box for COS and R: COS=correct									
- Test strips present ter both sanithers: wining chith	Iten	n No.   Code Section   Priorit		Ja	0. 1	to d- 11	1 +					
- Test strips present for both maithers: winge with a purch showing a chith checked with the pan Qual Ambronia a chitain based sanither used for cleaning sanithing and chain equipment.			Datemarking for expiration. Preduct's observed in date									
huxets chserved with Zeepon Qual Anthonia			Test strips present to	2	both Tanis	tirers William C	44		_			
No custard in custand marking at time of inspection		hullet cheryed with 750 name Out Appear										
No custard in custand marking at time of inspection			Chlorine board suniti	The used for Cleaning Saniting								
No custard in custard machine at time of inspection -			et dain equipmen	7		0' ""	7					
			+ 0 0		^			-				
Coverall sonitation is Sochstactery at time of			- No custard in custau	menhine	at time of inspe	retion		-				
insportion is Southstarten, Of time of												
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Facility to close for winter later this month.			Tacina to cose for	muer 10	CICA THIS MODITA.			-				
Person in Charge												
1/05c Bruneman 11/7/18												
Santanian (Licensor: KNOX (LH))												
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page 7 of 7												