

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DAIRY QUEEN II	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 43	Date 11/04/2011
Address: 543 E MAIN STREET CHILLICOTHE, OH 45601		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder MAELAN, INC.	Inspection Time (min) 35	Travel Time (min) 5	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result(if required) / /

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, specification 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 premise 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	Laundrying
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
<input checked="" type="checkbox"/> 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

Violations/Comment(s)

A complaint was reported to our office that customer observed rodent droppings near juice and observed a roach in the lobby and in their food bag. Inspection conducted. Observed several dead roaches in kitchen and two live roaches near front line in cabinets. Did not observed rodent droppings at time of inspection.

06.4 Physical Facilities: Maintenance and Operation
(K) Controlling pests.
Observed two live roaches in front cabinets and several dead roaches in the store. Increase pest control frequency to help eliminate pests. Keep records of all pest control to review by our office. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: Routinely inspecting incoming shipments of food and supplies; Routinely inspecting the premises for evidence of pests; Using methods, if pests are found, such as trapping devices or other means of pest control as specified under paragraphs (C), (K) and (L) of rule 3717-1-07.1 of the Administrative Code; and Eliminating harborage conditions. Will follow-up in 30 days.

06.4 Physical Facilities: Maintenance and Operation
(B) Cleaning - frequency and restrictions.
Hard to reach areas of floor and wall junctures dirty with debris and sticky to touch. Clean daily to help prevent food for pests. Ensure trash bin in dining area is emptied nightly to prevent food for pests. The physical facilities shall be cleaned as often as necessary to keep them clean. Correct in 1 day.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licenser Ross County Health District
Received by	Title	Phone -740-773-3181