

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DAIRY QUEEN I	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 42	Date 11/04/2011
Address: 288 N HIGH 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 checked="" 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 <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
<input checked="" type="checkbox"/> 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)

Follow-up inspection conducted. Critical violations have been corrected or addressed.

- Dates kept on food.
- Food thermometer available.
- Chili being reheated in microwave and on stove top to reach proper temperature.
- Sanitizer in proper concentration.
- Gloves in use.
- Floor repaired.

05.4 Water, Plumbing, and Waste: Refuse, Recyclables, and Returnables (N) Covering receptacles. Dumpster lids open. Keep dumpsters covered between use. Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered. Correct today.

06.4 Physical Facilities: Maintenance and Operation (B) Cleaning - frequency and restrictions. Hard to reach areas of hood, floor, and equipment still need cleaned of debris. The physical facilities shall be cleaned as often as necessary to keep them clean. Correct today.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licenser Ross County Health District
Received by	Title	Phone -740-773-1480