

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility SWEET TREATS & TREASURES	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 424	Date 01/05/2012
Address: 110 EAST MAIN STREET BAINBRIDGE, OH 45612		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder LISA E CASTLE/DIANE L BENNER	Inspection Time (min) 45	Travel Time (min) 45	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 <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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
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)

Cold food sampled in proper temperature of 41°F or below. No hot food at time of inspection. Prep areas kept clean. Hot water adequate. Sanitizer, test strips, gloves, and thermometer available for use. Food dated.

03.1 Food: Sources, Specifications, and Original Containers
 (A) Sources - compliance with food law.
 Soups served in operation are made at home and are not from an approved source. Ensure all food served in facility comes from an approved source. Soup can be made onsite or from other licensed food operations. Food shall be obtained from sources that comply with law. Discontinue preparation of tcs foods at home.

3.5 Food: Food Identity, Presentation, and on Premises Labeling
 (C) Food labels.
 Observed some home baked items for sale that do not have proper labels required by Ohio Cottage Food rules. Provide labels for any baked non tcs food made from home with ingredient list, name, address of home where food was produced, weight. Refer to Ohio Department of Agriculture webpage for proper labeling of cottage foods.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licensors Ross County Health District
Received by	Title	Phone 1-740-634-3300