

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility VILLAGE EXPRESS	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 318	Date 01/04/2012
Address: 57 MAIN STREET, PO BOX 366 KINGSTON, OH 45644		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder PAT GIVENS	Inspection Time (min) 45	Travel Time (min) 20	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
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 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
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
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
<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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Single use gloves, hair restraints, sanitizer, adequate hot water, proper date marking and thermometer all observed during inspection. Cold holding appears to be in the proper temperature range, below 41 °F. Hot food sampled appears to be held in the proper temperature range, above 135 °F.

Observed Slush machine spouting with an accumulation of debris.

04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

Maintain equipment as to prevent the accumulation of debris, clean to sight and touch. Correct today.

Observed floor of the walk in cooler with a buildup of debris and food residue.

06.4 Physical Facilities: Maintenance and Operation

(B) Cleaning - frequency and restrictions.

(1) The physical facilities shall be cleaned as often as necessary to keep them clean.

Maintain facility to prevent the accumulation of debris. Correct in 3-5 days.

Inspected by MATT WOODS	R.S./SIT # 3230	Licenser Ross County Health District
Received by	Title	Phone 1-740-642-555

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.