State of Ohio

Standard Inspection Report

Autho	rity: Chapters 3717 and	d 3715 Ohio Revi	sed Code			
Name of facility		Check one	License number	Date		
Stutzmen's Cot	▼ FSO □ RFE	shyu-46253,0	8-18-17			
Address 10941 Converse chapel License holder Megine Mast		MIL20 ULE	Category/Descriptive	0,10,17		
Address		((20)		سجي		
10941 Converse	chapel s.c.	43064	TY 6 25			
License holder	Inspection time (min)		Travel time (min)	Other		
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Type of visit (check)			Follow-up date (if required)	Sample date/result (if required)		
🙎 Standard 🔲 Follow up 🔲 Foodb	_ ,					
☐ Complaint ☐ Prelicensing ☐ Consu	Itation			<u> </u>		
3717-1 OAC Violation Checked						
Management and Personnel			Poisonous or Toxic Materials			
2.1 Employee health	4.4 Maintenance and opera	tion	7.0 Labeling and identification			
2.2 Personal cleanliness	4.5 Cleaning of equipment a		7.1 Operational supplies and applications			
2.3 Hygienic practices	4.6 Sanitizing of equipment		7.2 Storage and display separation			
2.4 Supervision	4.7 Laundering					
	4.8 Protection of clean item	 S		Special Requirements		
r000	LI	-	8.0 Fresh juice prod			
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		8.1 Heat treatment	dispensing freezers		
3.1 Sources, specifications and original containers	5.0 Water		8.2 Custom proces	Custom processing		
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3 Bulk water mad	er machine criteria		
3.3 Destruction of organisms	5.2 Mobile water tanks			hite rice preparation criteria		
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid wa			and equipment specifications		
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and	returnables	20 Existing faciliti	es and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities		Administrativa			
3.7 Special requirements for highly susceptible populations	3.7 Special requirements for highly susceptible populations 6.0 Materials for construction and repair		Administrative 901:3-4 OAC			
Equipment, Utensils, and Linens	6.1 Design, construction, an		3701-21 OAC			
4.0 Materials for construction and repair	6.2 Numbers and capacities			, su'		
4.1 Design and construction	6.3 Location and placement		-			
4.2 Numbers and capacities	6.4 Maintenance and opera		\dashv	· · · · · · · · · · · · · · · · · · ·		
4.3 Location and installation	0.4 Maintenance and opera			• 5		
1.0 Education and motionation	•					
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Violation(s)/Comment(s)	<i>^</i>					
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HEA 5302 2/12 Ohio Department of Health	Distribution: Top copy—Ope	rator, Bottom copy—Lo	ocal health department	pg of		
AGR 1268 2/12 Ohio Department of Agriculture				pgot		

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility		License number		Date	Date		
Address 10941 Converse Chapel 13064 License holder Regina Mast		Shyw-126252P		8-18-17			
Address	· · ·		Category/Descriptive			<u></u>	
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License holder			Inspection time (min)		Travel time	(min)	
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Comments:			· · · · · · · · · · · · · · · · · · ·			•	_
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Temperature Log							•
Food item	Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Temperature	Food item		Indicate state (receiving, preparation, holding, rehe	storage, cooling,	Temperature
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