

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CRAVIN'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 99	Date 08/11/2009
Address: 184 N. MAIN STREET NEW LONDON, OH 44851		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder ERIC FOLTZ	Inspection Time (min) 45	Travel Time (min) 0	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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>	Follow-up date (if required) / /		Sample date/result (if required) / /

Chapter 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, Linens and between  
Utensils, 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
<b>X</b> 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
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

## 901:3-4 OAC RFE Only

12	Articles - Cease use
13	Records
14	Food sample collected
15	Embargo of food/Voluntary destruction

## 3701-21 OAC FSO Only

27	Embargo of food, reference back to 901:3-4-15
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Inspected by AMANDA EATON	R.S./SIT # 82666	Licenser Huron County General Health District
Received by 	Title Aone	Phone 1-419-929-4030

As per HEA 5302 12/08 CHC Software, Inc.

As per AGR 1268 12/08 CHC Software, Inc.

## Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: CRAVIN'S	Type of inspection Standard
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**Violation(s) / Comment(s)**

AT TIME OF INSPECTION,

-THERE WAS BUILDUP AROUND THE GASKETS OF THE BEVERAGE-AIR PREP COOLERS. THESE NEED TO BE CLEANED OUT AND MAINTAINED TO KEEP THE SEALS INTACT.

3717-1-04.5 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.

(2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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NOTES:

OBSERVED EMPLOYEES WEARING GLOVES  
HANDWASHING SINKS SUPPLIED WITH SOAP AND PAPER TOWELS

COLD HOLDING TEMPERATURES ARE BELOW 41°F

- \*HOT DOGS 36 ✓
- \*TOMATOES 32 ✓
- \*MILKSHAKE MIX 38

HOT HOLDING TEMPS ABOVE 135°F ✓

- \*CHILI SAUCE 162°F ✓
- \*NACHO CHEESE 152°F ✓

FACILITY IS IN GOOD WORKING ORDER!