



# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility NEW LONDON REC PARK	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 43	Date 9/14/2009
Address 115 E MAIN ST - N LONDON	Category/Descriptive LEVEL 3		
License holder BARRY & KATHLEEN O'NEAL	Inspection time (min) 45	Travel time (min)	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"/> Precertification <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required)	Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Equipment, Utensils and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input checked="" type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

#### Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

#### 901:3-4 OAC RFE Only

<input type="checkbox"/> 12 Articles — Cease use
<input type="checkbox"/> 13 Records
<input type="checkbox"/> 14 Food sample collected
<input type="checkbox"/> 15 Embargo of food/Voluntary destruction

#### 3701-21 OAC FSO only

<input type="checkbox"/> 27 Embargo of food, reference back to 901:3-4-15
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### Violation(s)/Comment(s)

2.4) THE PIC IS RESPONSIBLE FOR MAKING SURE THAT NO CRITICAL VIOLATIONS ARE OCCURRING THERE WERE TWO CRITICAL VIOLATIONS FOUND  
- CRITICAL -

3.2) THERE WAS RAW BACON STORED ABOVE READY TO EAT FOOD IN THE REFRIGERATOR. RAW MEAT NEEDS TO BE STORED BELOW READY TO EAT FOOD TO PREVENT CROSS CONTAMINATION  
- CRITICAL -

THERE WERE SLICED TOMATOES THAT WERE ABOVE 41°F. ALL POTENTIALLY HAZARDOUS FOOD NEEDS TO BE COOLERS AT 41°F

Inspected by AMANDA EARN	R.S./SIT # 82066	Licensors HAROLD HEALTH DISTRICT
Received by [Signature]	Title	Phone

Ohio Department of Health  
**Food Facility Inspection Report** (cont.)

As governed by Chapter 3717 of the Ohio Revised Code

Facility name NEW LONDON REC PARK	Type of inspection STANDARD
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**Violation(s)/Comment(s)**

OR BELOW

3.4) THERE WAS CHEESE HOT DOGS AND BILED PORK THAT WAS NOT DATE LABELED. ALL POTENTIALLY HAZARDOUS FOOD NEEDS TO BE LABELED WITH THE DATE IT WAS OPENED OR PREPARED.

4.1) THERE ARE NOW COMMERCIAL COOK POTS, REFRIGERATOR AND FREEZER IN USE THESE NEED TO BE UPGRADED AS SOON AS POSSIBLE

\* FACILITY DOES NOT HAVE A FIRE SUPPRESSION SYSTEM AND SHOULD NOT BE FRYING. A RESTRICTION WILL BE PUT ON THE 2010-2011 LICENSE

*[Handwritten signature]*