



Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report



Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility THE CHILD NEST	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 184	Date 5/15/09
Address 28 RIVER RD - WAYMAN		Category/Descriptive LEVEL 1	
License holder DANA GRIFFIN	Inspection time (min)	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"/> Precicensing <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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Stock and retail sale separation

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

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tank and mobile FSO/RFE water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

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

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

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

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
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Violation(s)/Comment(s)

NOTES:

- 3 COMPARTMENT PROCEDURE OK, TEST STRIPS AVAILABLE

- HANDWASHING SINK HAS SOAP & PAPER TOWELS

- COLD HOLDING TEMPS - GOOD (<41°F)

- REFRIGERATOR 41.0°

FACILITY RECENTLY UPGRADED TO COMMERCIAL GRADE EQUIPMENT!

NO VIOLATIONS NOTED AT TIME OF INSPECTION

Inspected by AMANDA EATON	R.S./SIT # 82666	Licensor HEON TO HEALTH DISTRICT
Received by AMANDA HUFF	Title OWNER	Phone 410 839 5596