



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



Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Coco Bay Sun Room Cafe</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>287</i>	Date <i>11/27/08</i>
Address <i>13 Lake Mohawk Dr W. land</i>		Category/Descriptive <i>Level 4 42500 sq ft</i>		
License holder <i>Gar Smales - Robins practices</i>		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Precensing <input type="checkbox"/> Consultation <input checked="" type="checkbox"/> Other specify <i>re-inspection</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
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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### Violation(s)/Comment(s)

*Re-inspection of Sun Room Cafe. All violations corrected. No violations noted at this time. All equipment in good working order. All records up to date. All employees in good health. All food properly stored and labeled. All water, plumbing, and waste systems in good working order. All physical facilities in good working order. All materials for construction and repair in good working order. All design, construction and installation in good working order. All numbers and capacities in good working order. All location and placement in good working order. All maintenance and operation in good working order. All labeling and identification in good working order. All operational supplies and applications in good working order. All storage and display separation in good working order. All fresh juice production in good working order. All heat treatment dispensing freezers in good working order. All custom processing in good working order. All bulk water machine criteria in good working order. All acidified white rice preparation criteria in good working order. All facility layout and equipment specifications in good working order. All existing facilities and equipment in good working order. All articles — cease use in good working order. All records in good working order. All food sample collected in good working order. All embargo of food/voluntary destruction in good working order.*

*D.K. no violations noted*

Inspected by <i>[Signature]</i>	R.S./SIT #	Licensors <i>[Signature]</i>
Received by <i>[Signature]</i>	Title	Phone