



# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code



Name of facility <i>Sun-Lot</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>165</i>	Date <i>12/11/09</i>
Address <i>20 Wood...</i>	Category/Descriptive <i>20013</i>	<i>20000 ft</i>	
License holder <i>John Miller</i>	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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>	Follow-up date (if required) <i>12/15/09</i>		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 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 type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input 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 checked="" 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 checked="" 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 checked="" 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)

*5.30*  
 \* Critical \* - Produce Prep Area - The veggie sink is directly connected to the sewer line. It must be disconnected with an air gap of 2 times the diameter of the pipe to prevent back flow of contamination. Will recheck on 12/15/09

4.1 CC - Sports Area - The microwave oven is not commercial grade. When you cook, it, replace the unit with a commercial grade unit that has the approved testing agency seal.

4.2 I - Meat cutting room - Get chemical test kit for 3 sink so regularly check concentration. To meet will have residual

6.12 - Walk-in Freezer - 2 lights don't have covers. Get them covered to prevent injury and to keep contaminants

Inspected by <i>[Signature]</i>	RS/SIT #	Licensors <i>Huron Co. H.D.</i>
Received by <i>[Signature]</i>	Title	Phone