

**State of Ohio**  
**Standard Inspection Report**  
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>BONEYFIDDLE PIE FACTORY</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>162</b>	Date <b>02/10/2017</b>
Address: <b>631 SECOND STREET PORTSMOUTH, OH 45662</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</b>	
License holder <b>BZ ENTERPRISES,LLC</b>	Inspection Time (min) <b>60</b>	Travel Time (min) <b>15</b>	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) <b>//</b>	Sample date/result(if required) <b>//</b>

**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
<input checked="" type="checkbox"/> 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

**Administration**

901:3-4 OAC
3701-21 OAC

Observed food prep area flooring separating a numerous joints.

3717-1-06.4 Physical facilities: maintenance and operation.

(A)Repairing.

The physical facilities shall be maintained in good repair.

Corrective Action: To prevent possible bacteria growth, repair/replace floors in all food prep areas to be smooth and easily cleanable by next license inspection.

Discussed level 2 Food Safety Certificate requirements.

Inspected by <b>LOUIS BOERGER, R.S.</b>	R.S./SIT # <b>3614</b>	Licenser <b>PCHD</b>
Received by <i>Pittany Baurist</i>	Title <i>Kitchen manager</i>	Phone <b>1-740-357-5052</b>

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.