

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CHINA CITY		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 4	Date 08/01/2016
Address 2726 SCIOTO TRAIL PORTSMOUTH, OH 45662		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.		
License holder CHUANG LING ZHENG		Inspection time (min) 45	Travel time (min) 10	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 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

	X 4.4	Maintenance and operation
	X 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	Storage and display 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 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

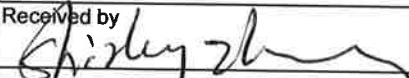

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation

Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, constructon and installation
	6.2	Numbers and capacities
	6.3	Location and placement
	X 6.4	Maintenance and operation

Administrative

	901:3-4 OAC
	3701-21 OAC

Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licensor PCHD
Received by 	Title 	Phone 1-740-354-7708

As per HEA 5302 4/10 CHC Software, Inc.
As per AGR 1268 4/10 CHC Software, Inc.

**State of Ohio
Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name CHINA CITY	Type of inspection Standard
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Violation(s) / Comment(s)

Observed debris build up on exhaust hood and bulk can rack.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Correct by next inspection.

Observed debris build up on floors under equipment and hard to reach areas throughout food prep area.

3717-1-06.4 Physical facilities: maintenance and operation.
(B) Cleaning - frequency and restrictions.

- (1) The physical facilities shall be cleaned as often as necessary to keep them clean.
- (2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

Correct by next inspection.

Observed liquid leaking and debris build up/staining along front cover from Pepsi ice machine.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.
[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A) Equipment - good repair and proper adjustment.
(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

Repair leak and clean/sanitize ice machine by next inspection.

Note: Owner stated Pepsi is responsible for servicing ice machine.

Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licensors PCHD
Received by <i>Shirley Zhou</i>	Title <i>Manager</i>	Phone 1-740-354-7708

As per HEA 5351 4/10 CHC Software, Inc.
As per AGR 1268 Cont. 4/10 CHC Software, Inc.