

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>DAIRY QUEEN</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>48</b>	Date <b>09/08/2016</b>
Address: <b>1607 CHILLICOTHE STREET PORTSMOUTH, OH 45662</b>		Category/Descriptive <b>COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</b>	
License holder <b>ALLEN'S RESTAURANTS OF OHIO, INC.</b>	Inspection Time (min) <b>60</b>	Travel Time (min) <b>15</b>	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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) <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

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	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, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

**Administration**

901:3-4 OAC
3701-21 OAC

**Violations/Comment(s)**

Observed missing floor tile at entrance to walkin freezer caused by cleaning methods to remove ice from previous violation on 8-31-16.

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

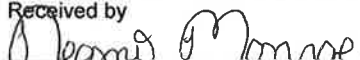

(A)Repairing.

The physical facilities shall be maintained in good repair to prevent possible contamination.

Corrected by next standard inspection.

All violations cited on 8-31-16 Complaint Inspection have been corrected.

Pest control operator serviced facility on 9-2-16 and 9-7-16 with weekly services scheduled. Observed no live pest activity during inspection.

Inspected by <b>LOUIS BOERGER, R.S.</b>	R.S./SIT # <b>3614</b>	Licensor <b>PCHD</b>
Received by 	Title 	Phone <b>1-740-355-2253</b>

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

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