

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>FISHBOWL</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>5</b>	Date <b>08/01/2016</b>
Address <b>1901 8TH STREET PORTSMOUTH, OH 45662</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</b>	
License holder <b>STEVE FINLEY</b>	Inspection time (min) <b>35</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"/> 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

**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
	<input checked="" type="checkbox"/> 4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation

	4.4	Maintenance and operation
	<input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> 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

**Administrative**

	901:3-4 OAC
	3701-21 OAC

Inspected by <b>LOUIS BOERGER, R.S.</b>	R.S./SIT # <b>3614</b>	Licensor <b>PCHD</b>
Received by <i>Randa</i>	Title <i>Manager</i>	Phone <b>1-740-353-6505</b>

**State of Ohio  
Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name <b>FISHBOWL</b>	Type of inspection <b>Standard</b>
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**Violation(s) / Comment(s)**

Observed debris build up on microwave and exhaust hood.

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 residential refrigerator in use in bar area.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(KK)Food equipment - certification and classification.

(1) Except as provided in paragraph (KK) (2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

(2) The Ohio department of agriculture, the Ohio department of health, or the licenser may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

Remove residential equipment by next inspection.

Observed lights without shielding in walkin cooler and reachin cooler by ice machine.

3717-1-06.1 Physical facilities: design, construction, and installation.

(I)Light bulbs - protective shielding.

(1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

Correct by next inspection.

Inspected by <b>LOUIS BOERGER, R.S.</b>	R.S./SIT # <b>3614</b>	Licenser <b>PCHD</b>
Received by <i>[Signature]</i>	Title <i>Manager</i>	Phone <b>1-740-353-6505</b>

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

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