

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility MIKE & CAROL FISH BOWL, LLC		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 200 /	Date 01/12/2017
Address: 1901 8TH STREET PORTSMOUTH, OH 45662		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.		
License holder MIKE ZORNES	Inspection Time (min) 50	Travel Time (min) 15	Other	
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input checked="" 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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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	Laundrying
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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Observed food stored on floor in walkin cooler.

3717-1-03.2 Food: protection from contamination after receiving.

(Q)Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least six inches (fifteen centimeters) above the floor.

Corrective Action: To prevent possible contamination, place all food on dunnage rack or atleast six inches above the floor by next inspection.

Observed no probe thermometer available at facility during inspection.

3717-1-04.2 Equipment, utensils, and linens: numbers and capacities.

(G)Food temperature measuring devices.

- (1) Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under this chapter.
- (2) A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.

Corrective Action: To prevent possible bacteria growth, obtain and maintain food thermometer at facility by next inspection.

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Observed reachin in coolers without a temperature measuring device.

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

(Y)Temperature measuring devices.

(1) In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.

(2) Cold or hot holding equipment used for time/temperature controlled for safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. This requirement does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air temperature surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated food transport containers, and salad bars.

(3) Temperature measuring devices shall be designed to be easily readable.

Corrective Action: To prevent possible bacteria growth, obtain and maintain temperature measuring device for each cold holding unit by next inspection.

Observed walls in food prep/3 bowl sink area to be absorbent and not easily cleanable. (natural plywood)

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

(A)Floors, walls, and ceilings.

Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

Corrective Action: To prevent possible contamination, seal or paint walls to be nonabsorbent and easily cleanable by next inspection.

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

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

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