Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

State of Ohio

Name of facility: CROWN EQUIPMENT-MINSTER-MKT C
License holder: AVI FOODSYSTEMS INC

License number: 567
Date: 07/03/2018

Category/Descriptive: COMMERCIAL CLASS 1 <25,000 SQ. FT.

Type of visit (check):
- [X] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] Complaint
- [ ] Prelicensing
- [ ] Consultation
- [ ] Other specify

Travel Time (min): 30
Travel Time (min): 30
Follow-up date (if required): / / 
Sample date/result(if required): / / 

3717-1 OAC Violation Checked

Management and Personnel

1.0 Supervision
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

Water, Plumbing, and Waste

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

Physical Facilities

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

5.5 Materials for construction and repair
5.6 Numbers and capacities
5.7 Design, construction and installation
5.8 Location and placement
5.9 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
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

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

(LL) Micro market display-automatic shutoff.

(1) All micro market display units offering time/temperature controlled for safety food shall have an automatic control that prevents the equipment from opening if:

(a) There is a power failure, mechanical failure, or other condition that results in an internal equipment temperature that cannot maintain food temperatures as specified under rule 3717-1-03.4 of the Administrative Code; and

(b) A condition specified under paragraph (LL)(1) of this rule occurs, until the equipment is serviced and restocked with food that has been maintained at temperatures specified under rule 3717-1-03.4 of the Administrative Code.

(2) When the automatic shutoff within a display described under paragraph (LL)(1) of this rule is activated the ambient temperature may not exceed forty-one degrees Fahrenheit (five degrees Celsius) for more than thirty minutes immediately after the display is filled, serviced, or restocked.

The automatic cut-off latch for the freezer unit was not catching at the start of the inspection. These latches must operate properly to prevent consumer entry if the unit experiences power failure or exceeds safe cold holding temperatures. THE LATCH WAS ADJUSTED TO CLOSE PROPERLY DURING THE INSPECTION.

---

Inspected by
CHRIS MILLER

R.S./SIT # 3139
Licensor Auglaize County Health Department

Received by

Title
Phone

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.