State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: SWEET KICKS CANDIES
License number: 560
Date: 06/01/2018

Check one: [ ] FSO  [x] RFE

Address: 16 N. MAIN ST.
UNIOPOLIS, OH 45888

License holder: HOLLIE JOHNSTON

Type of visit (check):
[ ] Standard  [ ] Follow Up  [ ] Foodborne  [x] 30 Day
[ ] Complaint  [ ] Prelicensing  [ ] Consultation  [ ] Other specify

Follow-up date (if required): I / I
Sample date/result (if required): I / I

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
- 4.1 Design and construction
- 4.2 Numbers and capacities
- 4.3 Location and installation

### Physical Facilities

- 5.0 Materials for construction and repair
- 5.1 Design, construction and installation
- 5.2 Numbers and capacities
- 5.3 Location and placement
- 5.4 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
- 8.5 Facility layout and equipment specifications
- 8.6 Existing facilities and equipment

### Administration

- 901:3-4 OAC
- 3701-21 OAC

### Violations/Comment(s)

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

- (I) Sanitizing solutions - testing devices.
  
  A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided.

  Chlorine test strips have been provided at the facility; however, the facility uses quaternary ammonia for sanitizer in the three compartment sink. Please provide test strips for quaternary ammonia or use chlorine based sanitizer to be able to check the concentration of sanitizer.

**3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.**

- (S) Single-service articles and single-use articles - use limitation.
  
  (1) Single-service articles and single-use articles may not be reused.
  
  (2) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

  2 cool whip containers were observed in the topping storage racks with colored sugars or toppings in them. These containers are considered single use items and shall not be re-used to store food products in.

**3717-1-04.8 Equipment, utensils, and linens: protection of clean items.**

- (E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.
  
  (1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
  
  (a) In a clean, dry location;
  
  (b) Where they are not exposed to splash, dust, or other contamination; and
  
  (c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.

  (2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:
(a) In a self-draining position that allows air drying; and
(b) Covered or inverted.

(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

Plastic storage trays and aluminum pans were observed upright and uncovered in the facility. Please keep these products upside down or covered to protect the food contact surfaces from potential contamination.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.
(H)Toilet room receptacle - covered.
A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

A covered waste can was not provided to the facility at the time of inspection as required.

3717-1-06.2 Physical facilities: numbers and capacities.
(E)Handwashing signage.
A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

The new handsink did not have a handwash sign near it as required.

*CRITICAL VIOLATION*
3717-1-07.0 Poisonous or toxic materials: labeling and identification.
(B)Working containers - common name.
Working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

2 multi-purpose spray bottles were observed in the bathroom without identification of contents. Chemical working containers shall be clearly identified to prevent misuse of products. BOTTLES WERE LABELED TO CORRECT.