State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Camp McPherson	☒ PSO ☐ RFE	86	7/21/2015
Address: 21880 Shadley Valley Rd, Danville		Category/Descriptive: NC 35	
License holder: Della Fonseca	Inspection time (min): 60	Travel time (min): 25	Other
Type of visit (check): ☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify*		Follow-up date (if required)	Sample date/result (if required): EPA

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, specifications 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
	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
X	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
X	6.1	Design, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
~~X~~	~~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

Violation(s)/Comment(s)

- Handsink functional and fully stocked
- metal stem probe thermometer present.
- All refrigeration units maintaining Time / temperature Controlled for Safety foods at 41°F or below. Walk-in - 37°F. Raw shelled eggs - 46°F.
- 100 ppm Chlorine residual present at low Temperature Dishwasher.

6.0 - Ensure drain board of veggie prep sink is properly washed-Rinsed-Sanitized between use.

6.1 - Ensure fly strips are placed to prevent contamination of equipment.

Inspected by	R.S./SIT #	Licensor
Lori Hilbert RS	2084	Knox County HD
Received by	**Title**	**Phone**
Della Fonseca		

HEA 5302 2/12 Ohio Department of Health
AGR 1268 2/12 Ohio Department of Agriculture

Distribution: Top copy—Operator, Bottom copy—Local health department

pg _____ of _____

Correct hotel violations.