State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Danville United Methodist Church	☒FSO ☐ RFE	109	7/20/17
Address		**Category/Descriptive**	
408 South Market St. Danville		NC45	
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Sanctuary Community Action Hot Meals	30	30	
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)**

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
	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
	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

Violation(s)/Comment(s) ODH Level 3 Food Safety Certified Manager present.

- Cold holding acceptable at 41°F or below at time of inspection: Cottage cheese 35°F in MAXX Cold Ref., Apple sauce 37°F, white Ref.
- Hand sink functional and stocked, disposable towels present
- Digital and metal stem probe thermometers present and functional
- High Temperature dish machine reaching acceptable temperature to properly sanitize. Thermo labels present to self monitor
- Date marking procedure in place

4.4) Observed build up on screens in ventilation hood. Clean and maintain equipment to function properly.

Overall sanitation is satisfactory at time of inspection

Inspected by	R.S./SIT #	Licensor
	3458	Knox Co HD
Received by	**Title**	**Phone**
Linda K. Downard		

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

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