State of Ohio

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| Name of facility | Check one | License number | Date |
|---|---|---|---|
| Mt. Vernon Express | ☐ FSO ☑ RFE | 1021 | 2/10/2015 |
| Address: 405 Coshocton Avenue, Mount Vernon | | Category/Descriptive: CTS | |
| License holder: Mohamed Ezzaroual | Inspection time (min): 30 | Travel time (min): 5 | Other: 283 |
| Type of visit (check): ☑ Standard ☐ Complaint ☐ Follow up ☐ Prelicensing ☐ Foodborne ☐ Consultation ☐ 30 day ☐ 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)

- New floor and ceiling clean in storage area
- All items are at least 6" off floor
- Milk and eggs holding at acceptable temperatures at time of inspection - 38°F

Operation meets requirements at time of inspection

| Inspected by | R.S./SIT # | Licensor |
|---|---|---|
| Hunter Hurle | 143087 | Knox County HD |
| **Received by** | **Title** | **Phone** |
| Mohamed Ezzaroual | | |

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