State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Long John Silvers #31677	☒ FSO ☐ RFE	437	7/5/16
Address: 935 Coshorton Rd., Mt. Vernon		Category/Descriptive: C45	
License holder: LJS OPCO TWO, LLC	Inspection time (min): 45	Travel time (min): 5	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)

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) Person-in-charge (PIC) present.

Re-inspection finds the following:
- Holding well is being maintained free of buildup
- Ice shield has been cleaned and being maintained.
- Sewer gas smell not present in kitchen, plugged drain has been capped off. PIC states they are still working on this issue. Address drain issue at soda fountain (floor drain). Correct issues and maintain drains.
- Gaskets have been measured for two door freezer. Obtain/replace worn gaskets.
- Base cove repaired in dry storage, broken tiles repaired under fryers.
- Shatterproof bulb provided in walk-in freezer

Inspected by	R.S./SIT #	Licensor
[signature]	3458	Knox Co. Health Dept
Received by	**Title**	**Phone**
[signature]		

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

State of Ohio

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
Long John Silvers #31677	Follow-up	7/5/16

Violation(s)/Comment(s)

4.4) Ice buildup still present on box in walk-in freezer. Ensure food does not contact this unapproved water source. Repair/Eliminate ice

- Overall general cleaning has improved. Continue this practice and maintain.
- Continue to make regular cleaning under equipment a priority.

Inspected by	R.S./SIT #	Licensor
[signature]	3458	KCHD

Received by	Title	Phone
[signature]		

HEA 5351 2/12 Ohio Department of Health
AGR 1268 Cont. 2/12 Ohio Department of Agriculture

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