State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Shelli's Shack	☒ FSO ☐ RFE	1074	3/29/16
Address		**Category/Descriptive**	
25951 New Guilford Rd., Bladensburg		C35	
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Shelli Lyons	45	20	
Type of visit (check)		**Follow-up date (if required)**	**Sample date/result (if required)**
☐ Standard ☑ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify*			3/15/16 - Negative

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
X	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

* Provided section of Ohio Food Code regarding PIC Responsibilities.

* Provide proof by receipt that a probe thermometer has been purchased. to the Health Dept.

Violation(s)/Comment(s)

Re-inspection finds the following:

- Person-in-charge is present but requires additional training. Reviewed proper cold holding, storage of foods and provided several charts on proper cooking temperatures, storage etc. Our next PIC class is June 5, 2016.
- Proper datemarking observed on ready to eat / time/temperature controlled for safety foods. held for more than 24 hours

* 4.1) PIC states probe thermometers were calibrated, but inspector observed the needles move and are not accurate. Provide an accurate probe thermometer to ensure TCS foods are properly held at 41F or below and cooked to proper temperatures. Correct immediately.

Inspected by	R.S./S.I. #	Licensor
	3458	Knox Co. Health Dept
Received by	**Title**	**Phone**
Ashley Burch		