State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
The Schnormeier Event Center	☑ FSO ☐ RFE	pending	11/17/15
Address		**Category/Descriptive**	
10 Pittsburg Ave., Mt. Vernon		C2S	
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
JB's Foundation Park LLC			
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*			

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

Facility is closed for the winter season - Will re-open in May 2016

Violation(s)/Comment(s)

- Handsink and 3 compartment sink present - Ensure soap / paper towels / trash can present prior to re-opening next spring
- At this time, an ice machine is not present but may be when opening next season - Ensure it is plumbed properly
- Ensure sanitizer is present prior to opening
- License to be issued when application and fee have been submitted
- Please schedule a pre-opening inspection next season
- Please provide a schedule of events for facility
- 25 ft candles of lighting present at 3 compartment sink

Inspected by	R.S./SIT #	Licensor
Kelly Briggs	3204	Knox
Received by	**Title**	**Phone**
Audrey L. Boucher		

State of Ohio

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit	Date
The Schnormeier Event Center	Pre-opening	11/17/15

Violation(s)/Comment(s)

- Mop sink present in Womens restroom
- Floors are sealed in 3 compartment sink area and restrooms
- Walk-in cooler not operating at time of inspection ~~- EASD~~ If holding time/temperature controlled for safety (TCS) foods for licensed vendors, ensure walk-in unit maintains food at 41°F or below

* Operator is aware that ice cannot be bagged and sold without the proper licensing from Ohio Dept. of Agriculture

Inspected by	R.S./SIT #	Licensor
Kelly Boggs	3204	KMOX
Received by	**Title**	**Phone**
Jeffrey L. Boucher		

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

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