State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Knox County Jail	☑ FSO ☐ RFE	172	9/1/16
Address		**Category/Descriptive**	
11540 Upper Gilchrist Rd., Mt. Vernon		NC35	
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Sheriff	45		
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

Violation(s)/Comment(s) Person-in-charge (PIC) present

- Handsinks functional and fully stocked
- Metal stem probe thermometers present
- Disposable gloves present and in use to handle ready to eat foods
- All cold holding acceptable at time of inspection. Buffalo chicken salad 35F in walk-in.
- Datemarking procedures in place
- Food employees knowledgeable in proper cooking temperatures
- * Dishmachine was down at time of inspection. Facility plans to use styrofoam for lunch. Maintenance working on dishmachine at time of inspection. Use 3 compartment sink to wash-rinse-sanitize until dishmachine repaired.

Inspected by	R.S./SIT #	Licensor
Nate Overholt	3458	Knox
Received by	**Title**	**Phone**
	LT	

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

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