State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Camp Mottaven	☒ FSO ☐ RFE	70	6/7/2017
Address: 18744 Turkey Ridge Road, Danville		Category/Descriptive	
License holder: Ohio Conference of S.D.A	Inspection time (min): 75	Travel time (min): 40	Other
Type of visit (check): ☒ Standard ☐ Complaint ☒ Follow up ☐ Prelicensing ☐ Foodborne ☐ Consultation ☐ 30 day ☐ Other *specify*		Follow-up date (if required): Today - 6/7/17 Afternoon	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
X	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
X	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
X	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 present.

- Level II Certified person on staff
- Handsink functional and fully stocked
- Quat. Amm. Sanitizer with test kit present.
- Low-temperature displaying 50 ppm.

* 3.4- food product not being maintained at 41°F or below in walk-in. Gravy temperature 43°F, pinto beans-43°F, scrambled eggs-44°F. Discard product immediately.

* 4.4- Walk-in not holding food product at 41°F or below. Correct temperature immediately.

Inspected by	R.S./SIT #	Licensor
Jerry Hellmer RS/Suzanne Dapprich	2084	Knox County HD
Received by: [signature]	Title	Phone

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

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Name of Facility	Type of visit	Date
Camp Mottaven	Standard	6/7/17

Violation(s)/Comment(s)

4.6 - Quat. Amm. sanitizing strength is 400 ppm at three compartment sink. Requirement is 200 ppm. Operator to add more water to solution to lower strength.

* It has been noted during inspection that the facility is bulk reheating food product more than one time per week. Operation will be classified a Level 4 operation for the 2018 licensing period. Reviewed cooling requirements and reheating requirements with Person-In-Charge.

- Clean-up present
- Employee Health Policy Info provided to PIC.

Inspected by	R.S./SIT #	Licensor
Jim L. Hilker PS / Suzanne Dappriol RS	2084	Knox County HD
Received by: [signature]	Title	Phone

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

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