

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Bistro OFF Broadway	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 82	Date 2-16-17
Address 117 E. 5th St. Greenville		Category/Descriptive C45	
License holder Ted Abney	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 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)

(4.21) No QAC test strips available for sanitizer used at 3 tank sink and counter tops. Discussed a test kit shall be provided to accurately test the strength in ppm. Test strips on will be order Saturday according to PIC.

(4.4N) Observed dishmachine test at 200ppm. Please adjust strength to meet manufacturers specifications to accurately sanitize. PIC called tco lab to schedule them to come out to adjust machine.

Inspected by Megan Kellow	R.S./SIT # 143136	Licensor Parke Co HD
Received by Lisa David	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Bistro off Broadway	Type of visit Standard	Date 2/16/17
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Violation(s)/Comment(s)

(3.4) Observed chili dated 1-27. Discussed all TCS RTE foods shall be discarded after the 7th day to limit growth. PIC voluntarily discarded. critical. ~~PERFECTED~~

(4.5) observed a build up on both pop nozzles in bar area. Discussed noncontact surfaces shall be cleaned on a more frequent basis to limit growth. critical.

Note: Mega city is scheduled next Tuesday.

level 2 certificate available.

Inspected by Megam Keller	R.S./SIT # 143134	Licensors Darke (D #10)
Received by Lisa Douillard	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility BISTRO OFF BROADWAY	License number 82	Date 2-14-17
Address 117 E. 5th St. Greenville	Category/Descriptive C45	
License holder Ted Abney	Inspection time (min)	Travel time (min)

Comments:

VI. Observed chili dated 1-27. Discussed all TCS RTE foods shall be discarded after 7th day to limit growth.

VII. Observed a build up on pop nozzles in bar area. Discussed to clean on a more frequent basis to limit growth.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Chili	Hot Hold	148 F	milk	Cold Hold	36 F
tomato basil	Hot Hold	190 F	taco soup	Cold Hold	37 F
chicken	Cold Hold	38 F	ham / potato	Cold Hold	36 F
tomato	Cold + hold	37 F	eggs	Cold Hold	38 F
lettuce	Cold + hold	40 F			
turkey	Cold Hold	37 F			
tomato basil	COOKING	181 F			
Inspected by Doreen Feller	R.S./SIT# 143136	Licensors DAVKE CO / 110			
Received by Risa Windsor	Title	Phone			