

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Brembly's Beanary</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>140</b>	Date <b>1-30-17</b>
Address <b>410 S. Broadway, Greenville</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Brenda McDonald</b>	Inspection time (min) <b>30</b>	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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
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	Laundrying
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)

- Date marking has all been corrected.

- PIC is working on ordering ~~at~~ a body fluid clean up kit & cutting board.

- Front cold case holding @ 42°F

Inspected by <b>Tanna Schintler</b>	R.S./SIT # <b>16-4029</b>	Licensor <b>Darke Co Health Dept</b>
Received by <b>Brenda Stump</b>	Title	Phone

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Brenda's Beanary</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>140</b>	Date <b>1.23.17</b>
Address <b>410 S. Broadway, Greenville</b>		Category/Descriptive <b>CAS</b>	
License holder <b>Brenda McDonald</b>	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) <b>1 WK</b>	Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

#### Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Administrative

<input type="checkbox"/> 901.3-4 OAC
<input type="checkbox"/> 3701-21 OAC

### Violation(s)/Comment(s)

3.4G) Observed no date, on tomatoes and chicken <sup>breast</sup> ~~breast~~ in the wrap prep table. Also no date, on the grape, greek apple salads. Discussed all TCS RTE foods shall be marked for 7 days to limit growth. PIC dated tomatoes and chicken breast at time of inspection. Critical.

~~4.4~~ 4.4 B) Observed scoring and cuts on the wrap cutting surface. Cutting surfaces shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they can not be resurfaced.

Inspected by <i>Jana Schintman</i>	R.S./SIT # <b>16-4029</b>	Licensor <b>DCHD</b>	<b>SCANNED</b>
Received by <i>Brenda Stump</i>	Title	Phone	

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Brendas Beanary	Type of visit Standard	Date 1-23-17
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Violation(s)/Comment(s)

3.4F) Observed the front cold case holding 55-57°F. PIC moved salads at time of inspection. Discussed all cold holding units shall be maintained at 41°F or below. PIC will call Barga's for a work order.

2.4) Observed no body fluid disinfecting kit available at the time of inspection. A FSO shall have written procedures for employees to follow when responding to vomit or diarrheal events.

Notes: Monitor build up in ice machine.  
Level 2 manager's training deadline is March 1, 2017.

**SCANNED**

Inspected by Amanda Schmitterman	R.S./SIT # 16-4029	Licenser DCHD
Received by Brandi Stump	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Brendas Beanary</b>	License number <b>140</b>	Date <b>1.23.17</b>
Address <b>4105. Broadway, Greenville</b>	Category/Descriptive <b>C45</b>	
License holder <b>Brenda McDonald</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) Observed no date on tomatoes and chicken breast in the wrap prep table. Also no date on the grape, greek and apple salad. Discussed all TCS RTE foods shall be marked for 7 days to limit growth. PIC dated tomatoes and chicken breast at time of inspection.

VI) Observed the front cold case holding @ 55-57°F. PIC moved salads at time of inspection. Discussed all cold holding units shall be maintained at 41°F or below. PIC will have Bargai's service case.

**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
Veggie. Cream Cheese	cold hold	41°F			
Aradpe salad	Cold hold	56°F			
Milk	Cold hold	34°F			
Greek pasta salad	cold hold	57°F			
Veggie. soup	hot hold	160°F			
Eggs	preparation	63°F			

Inspected by <b>Sanna Schunter</b>	R.S./SIT# <b>164029</b>	Licensor <b>DCHD</b>
Received by <b>S. Brenda Stasud</b>	Title	Phone