

State of Ohio
Standard Inspection Report

SCANNED

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Brendas Beanery</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>140</i>	Date <i>10-21-16</i>
Address <i>410 S. Broadway Greenville</i>	Category/Descriptive <i>C45</i>		
License holder <i>Brenda McDonald</i>	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

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

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

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

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

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

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(3.4) Observed items (quiche, chicken salad, etc) in front cold case without a date. Discussed all TCS RTE foods shall be date marked for 7 days to limit growth. PIC stated she got busy and made them this week. critical.

- delivery -> please get HEMS off floor soon as possible.

- please mark home canned items as personal.

Inspected by <i>Megan Kaiser</i>	R.S./SIT # <i>143136</i>	Licensors <i>DARKE CO HD</i>
Received by <i>Brenda Stump</i>	Title	Phone

Critical Control Point Inspection

SCANNED

Authority: Chapter 3717 Ohio Revised Code

Name of facility Brendas Bearens	License number 140	Date 10-21-14
Address 410 S. Broadway Greenville	Category/Descriptive C45	
License holder Brenda McDonald	Inspection time (min)	Travel time (min)

Comments:

VI. No date marking for items in front cold case. Please date each item or keep a list of dates like you previously done. Discussed all TCS RTE foods shall be date marked for 7 days to limit growth.

(Note) Not catering with Cheryl at this time. They are still in process of getting everything ready. NOT approved to cater until prior health dept. approval.

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
sliced ham	Cold Hold	38°F			
sliced turkey	Cold Hold	37°F			
quiche	Cold Hold	38°F			
chicken salad	Cold Hold	39°F			
sliced tomato	Cold Hold	40°F			
lettuce	Cold Hold	39°F			
soup	Hot Hold	151°F			
Inspected by Megan Kusew	R.S./SIT# 143136	Licenser Darke Co #10			
Received by Brenda Stump	Title	Phone			