

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Copps Front Street Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1000	Date 6-9-16
Address 812 Front St, Greenville		Category/Descriptive C45	
License holder Monica Quintignon	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
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)

4.5D) Observed build up on the hood system. Last reported cleaning was 12-5-15. Non food contact surfaces of equipment shall be cleaned at a frequency necessary to prevent accumulation of soil residues.

Observed new flooring in the kitchen & discovered new rules & training requirements.

Inspected by Carrie Hartman	R.S./S.J. 11/202	Licensor darke w health dept
Received by Monica Quintignon	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Colts Front Street Inn</i>	License number <i>1000</i>	Date <i>6-9-16</i>
Address <i>613 Front St, Greenville</i>	Category/Descriptive <i>CFS</i>	
License holder <i>Monica Gauntigron</i>	Inspection time (min)	Travel time (min)

Comments:

Date marking of storage, order inside cooling units looks much better. keep up the good work!

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
<i>sausage & gravy</i>	<i>cold hold</i>	<i>39F</i>			
<i>hamburger</i>	<i>" "</i>	<i>38F</i>			
<i>potatoes</i>	<i>" "</i>	<i>40F</i>			
<i>omelet</i>	<i>cooking</i>	<i>146</i>			
<i>chili soup</i>	<i>hot hold</i>	<i>153F</i>			
<i>sausage & gravy</i>	<i>" "</i>	<i>154F</i>			
<i>meat loaf</i>	<i>" "</i>	<i>191F</i>			
Inspected by <i>Corinne Holthaus</i>	R.S./SIT# <i>2202</i>	Licenser <i>dayke co HD</i>			
Received by <i>Monica Gauntigron</i>	Title	Phone			