

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility D'Alessio's	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 131	Date 1/27/17
Address 537 Broadway Greenville		Category/Descriptive 038 045	
License holder Kimberly Guttadore	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
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
<input checked="" type="checkbox"/> 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)

5.10) Observed food employee dump left over coffee down hand sink! A handwashing sink may not be used for purposes other than handwashing.

Notes: Delivery at time of inspection. - If new equipment is need please, sent health department spec sheets.

Inspected by Taura Shinton	R.S./SIT # 16-4029	Licensors DCHD
Received by [Signature]	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility D'Alessio's	License number 131	Date 1/27/17
Address 537 Broadway, Greenville, OH 45319	Category/Descriptive C45	
License holder Kimberly Guttadore	Inspection time (min)	Travel time (min)

Comments:

DISCUSSED body fluid clean-up kit, employee policy & managers training

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
SOUP	hot hold	179°F	pasta sauce	hot hold	139°F
pasta salad	cold hold	39°F	lamb	hot hold	142°F
eggs	cold hold	43°F			
tomatoes	cold hold	41°F			
meatballs ham	cold hold	38°F			
noodles	cold hold	43°F			
meatballs	cold hold	42°F			
Inspected by <i>Janna Schmitt</i>	R.S./SIT# 1164029	Licenser DCHD			
Received by <i>[Signature]</i>	Title	Phone			