

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>El Camino</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1</i>	Date <i>11-15-16</i>
Address <i>401 Wagner Ave Greenville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Lopez Inc.</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

<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

<input 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	Laundrying
<input type="checkbox"/> 4.8	Protection of clean items

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

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input 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

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

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

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

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

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

SCANNED

**=critical*

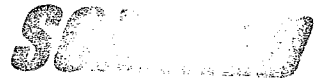
Violation(s)/Comment(s)

**(2.4A) Employee stated the owner is the PIC and manager. No one else is put in charge when she is not here. Discussed the license holder shall be the person responsible for the food service operation to ensure that a person in charge with applicable knowledge is present at the food service operation during ALL hours of operation.*

Inspected by <i>Megan Kaisev</i>	R.S./SIT # <i>1431316</i>	Licenser <i>Darke Co #110</i>
Received by <i>Ting Bandedo</i>	Title <i>manager</i>	Phone <i>11-18-16</i>

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code



Name of Facility EI Camino	Type of visit Standard	Date 11-15-16
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Violation(s)/Comment(s)

X(6.2 C) No paper towels available at handwashing sink in drink station area. Discussed each handwashing sink shall be provided with individual, disposable towels to allow employees to properly dry hands.

X(6.2 B) No soap available at handwashing sink in warewashing area. Discussed each handwashing sink shall be provided with a supply of hand cleaning liquid to accurately wash hands.

(6.4A) Observed the hole in the ceiling of dry storage room. ~~to be~~ The hole was supposed to be repaired October 2015. PIC stated she has had people out to look at it a few times. The ceiling shall be repaired so that it is smooth, easily cleanable, and non-absorbent to protect from contamination & allowing them to be cleaned. She did pay someone \$1,000 and issue was not fixed.

X(6.4A) Observed the ceiling tile above the dish machine to be held with a string. Discussed to repair so that the ceiling is smooth, easily cleanable, & non absorbent to allow for cleaning to prevent contamination.

Inspected by Megan Kaiser	R.S./SIT # 143134	Licenser Darke CO HD
Received by Tina Randedo	Title manager	Phone 11-18-16

State of Ohio
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Authority: Chapters 3717 and 3715 Ohio Revised Code



Name of Facility <i>El Camino</i>	Type of visit <i>Standard</i>	Date <i>11-15-16</i>
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Violation(s)/Comment(s)

(3.2A) Observed employee grab a taco shell bare handed to prepare a taco. Discussed with employee to wear gloves or use tongs or deli tissue to limit cross contamination by hands. Employee discarded shell and used tongs to get shells out. corrected.

(3.2K) Observed ice ~~to~~ scoop handle touching ice in drink ice container, scoop handle touching rice and flour stored inside the food containers. Discussed the scoop handle shall be stored out of the product to protect from cross contamination.

(3.2C) Observed no lid on taco bowls stored in a container on a shelf below prep table in main kitchen. Discussed to place a lid or cover container to protect from contamination.

(5.10) Observed containers used to carry dirty dishes in front of handwashing sink in waterwashing area. Discussed handwashing sinks shall be accessible at all times to allow employee to wash hands in between handling dirty &

Inspected by <i>Megan Kaiser</i>	R.S./SIT # <i>143136</i>	Licenser <i>Darke Co HD</i>	<i>clean dishes</i>
Received by <i>Tina Bandedo</i>	Title <i>manager</i>	Phone <i>11-18-16</i>	

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Name of Facility El camino	Type of visit Standard	Date 11-15-16
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Violation(s)/Comment(s)

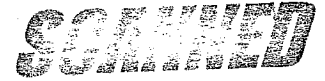
(6.4N) Observed the old oven stored in waterwashing area. The oven is no longer directly in front of handwashing sink but sits on a wood crate directly to the left right of sink. Discussed this is an ongoing issue and shall be removed from the facility to allow for cleaning. The facility shall be free of equipment that is no longer used.

Last

* One month to six weeks given to fix ceilings and get rid of oven. Please call when repaired for an inspection.

Inspected by Adam Kaisev	R.S./SIT # 143136	Licenser Darke CO HD
Received by Tina Paredo	Title Manager	Phone 11-18-16

Critical Control Point Inspection



Authority: Chapter 3717 Ohio Revised Code

Name of facility El Camino	License number 1	Date 11-15-14
Address 401 Wagner Ave Greenville	Category/Descriptive C45	
License holder Lopez Inc.	Inspection time (min)	Travel time (min)

Comments:

III. No soap at sink in water washing and no paper towels at sink in drink area. Discussed sinks shall be supplied with soap & paper towels to properly wash hands & protect from contamination.

Discussed to monitor vents & clean as needed.

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
Beans	Hot Hold	138°F	Mixed Veggie	COOKING	130°F
Rice	Hot Hold	140°F			
Lettuce	Cold Hold	40°F			
Beef	Hot Hold	157°F			
Chicken	Hot Hold	160°F			
Cheese	Hot Hold	149°F			
Quae	Cold Hold	34°F			
Inspected by Megan Kaiser	R.S./ST# 143136	Licensors Darke Co HD			
Received by Tina Bandedo	Title	Phone			