

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FOE #2177	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1058	Date 2-15-17
Address 113 E. Third St. Greenville		Category/Descriptive NCHS	
License holder FOE	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 tartar sauce (homemade) without a date in refrigeration unit in main kitchen. Discussed all TCS RTE foods shall be dated for 7 days and discarded after the 7th day to limit growth. critical. RV stated it was prepared yesterday.

(3.4) Observed pizza sauce dated 2-16. Discussed all TCS RTE foods shall be discarded after the 7th day to limit growth. critical. Discussed items past date shall be discarded.

Inspected by Megan Kellew	R.S./SIT # 143136	Licensor Darke Co HD
Received by Scott A. Siders	Title	Phone

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility FOE #2177	Type of visit Standard	Date 2-15-17
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Violation(s)/Comment(s)

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Notes:

- Discussed the use of a warmer.
- Demonstrated calibration

Inspected by Megan Kelley	R.S./SIT # 143136	Licenser Darke Co FID
Received by Scott A. J... A	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility F&E 2177	License number 1058	Date 1-09-17
Address 113 E Third St. Greenville NC45		Category/Descriptive
License holder F&E	Inspection time (min)	Travel time (min)

Comments:

VI Observed tartar sauce without a date.
Discussed all RTE foods shall be dated for 7 days to limit growth.

VI Observed pizza sauce dated 2-10.
Discussed all RTE foods shall be discarded after the 7th day to limit growth. PIC corrected.

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
Sausage gravy	COOKING	101°F			
tomato sliced	cold hold	38°F			
sliced lettuce	cold hold	39°F			
pizza sauce	cold hold	39°F			
sausage patty	hot hold	139°F			
Inspected by Tregan Kellen	R.S./SIT# 4314	Licenser DAVE CO HA	Received by	Title	Phone

*forget to sign
copy mailed*