

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Hot Head Burrito</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>132</i>	Date <i>1-31-17</i>
Address <i>1324 Wagner Ave Greenville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Hot Head Burrito</i>	Inspection time (min) <i>40</i>	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	Laundering
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
<input checked="" type="checkbox"/> 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
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)

(3.2K) Observed Scoop handle touching product inside rice and salt containers. Discussed scoop handles shall be stored above the product to protect from contamination.

Hand sink now has hot water.

Discussed rule changes with owner.

Inspected by <i>Megan Kellee</i>	R.S./SIT # <i>143136</i>	Licensors <i>Darke CO #10</i>
Received by <i>Ammeller</i>	Title <i>Durue</i>	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Hot Head Burrito</i>	License number <i>132</i>	Date <i>1-31-17</i>
Address <i>1324 Wagner Ave Greenville</i>	Category/Descriptive <i>C/S</i>	
License holder <i>Hot Head Burrito</i>	Inspection time (min) <i>40</i>	Travel time (min)

Comments:

- Discussed new rule changes with owner. Documents will be emailed

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>Brown Rice</i>		<i>155°F</i>	<i>Corn</i>		<i>37°F</i>
<i>White Rice</i>		<i>151°F</i>	<i>Lettuce</i>		<i>36°F</i>
<i>Bean</i>		<i>157°F</i>	<i>tomato</i>		<i>38°F</i>
<i>Chicken</i>		<i>145°F</i>	<i>quac.</i>		<i>37°F</i>
<i>Pork</i>		<i>157°F</i>			
<i>Beef</i>		<i>163°F</i>			
<i>Queso</i>		<i>145°F</i>			
Inspected by <i>Megan Keller</i>	R.S./SIT# <i>1143136</i>	Licenser <i>Darke CO HD</i>			
Received by <i>Jim Miller</i>	Title <i>Owner</i>	Phone			