

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Hot Head Burrito</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>132</b>	Date <b>11-5-15</b>
Address <b>1324 Wagner Ave Greenville</b>		Category/Descriptive <b>C45</b>	
License holder <b>Hot Head Burrito</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input 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, specification 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
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)

**(3.4C)** Observed raw chicken thawing at room temperature. Discussed time/temp. controlled for safety food shall be thawed under refrigeration at 41°F or below, completely submerged under running water at 70°F or below, as a part of the cooking process. Handout Given

Note: Monitor pop nozzles for growth.

Inspected by <b>Megan Kaiser</b>	R.S./SIF # <b>143136</b>	Licensor <b>Danke Co HD</b>	Date <b>11/5/15</b>
Received by <b>Tabitha Gu...</b>	Title	Phone	

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Hot Head Burrito</b>	License number <b>132</b>	Date <b>11-5-15</b>
Address <b>1324 Wagner Ave Greenville</b>		Category/Descriptive <b>C45</b>
License holder <b>Hot Head Burrito</b>	Inspection time (min)	Travel time (min)

**Comments:**

Discussed to monitor pop nozzles for any growth.

**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
Lettuce slice	Cold Hold	36°F			
Brown Rice	Hot Hold	189°F			
White Rice	Hot Hold	145°F			
Beans	Hot Hold	155°F			
Chicken	Hot Hold	170°F			
Beef	Hot Hold	175°F			
Tomato slice	Cold Hold	35°F			
Inspected by <b>William Kaiser</b>	R/S/SIT# <b>143136</b>	Licensor <b>Dance Co HD</b>			
Received by <b>Salvatore F. Chi</b>	Title	Phone			