

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hot Head Burrito	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 132	Date 12.16.16
Address 1324 Wagner Ave Greenville		Category/Descriptive C4S	
License holder Hot Head Burrito	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	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
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)

4.4A) Observed hand sink by food line w/o hot water. PIC stated it is frozen; will be contacting owner to acquire about maintains. Equipment shall be maintained in a good state of repair.

5.4 N) Observed the outdoor dumpster lids open. Waste handling units shall be kept covered w/ tight fitting lids/covers.

Notes: Discussed employee health policy & body fluid spill clean up kit. Document given

Inspected by [Signature]	R.S./SIT # 164029	License # DCHD
Received by [Signature]	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Hot Head Burrito	License number 132	Date 12-16-14
Address 1324 Wagner Ave Greenville	Category/Descriptive C4S	
License holder Hot Head Burrito	Inspection time (min)	Travel time (min)

Comments:
Notes:

- Discussed to monitor pop nozzles. Discussed to contact Pespi to service lines/machine.

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
Steak	hot hold	150°F	corn	cold hold	41°F
Pinto Beans	hot hold	171°F			
White Rice	hot hold	150°F			
Chicken	hot hold	142°F			
tomatoes	cold hold	41°F			
Chicken	cold hold	35°F			
lettuce	cold hold	40°F			
Inspected by <i>Maria Schulte</i>		R.S./SIT# 164029	Licensor DCHD		
Received by <i>Anthony F. Pennis</i>		Title	Phone		