

State of Ohio

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Janets Broadway Bakery</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>109</b>	Date <b>5-31-16</b>
Address <b>3116 S. Broadway, Greenville</b>	Category/Descriptive <b>C2S</b>		
License holder <b>Janet Wideman</b>	Inspection time (min) <b>85 mins</b>	Travel time (min) <b>10</b>	Other <b>Inspection AM arrived @ 9:45 AM</b>
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <input type="checkbox"/> Other specify
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 checked="" type="checkbox"/> 2.2	Personal cleanliness
<input checked="" type="checkbox"/> 2.3	Hygienic practices
<input 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 checked="" type="checkbox"/> 6.1	Design, construction, and installation
<input checked="" type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### Administrative

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

#### Violation(s)/Comment(s)

2.2C) Observed PIC go from forming buns to taking buns out of oven, then to putting butter on new fresh buns before they went into the oven. Food employees shall clean their hands after handling soiled equipment & utensils and between tasks to prevent cross contamination.

2.3C) Observed food employee, without a hair restraint. Food employees shall effectively restrain hair or wear a hat or hair covering.

Inspected by <b>Anna Schurites</b>	R.S./ST # <b>164029</b>	Licenser <b>Darke Co Health Dept</b>
Received by <b>Janet Wideman</b>	Title	Phone



State of Ohio  
**Continuation Report**

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5-31-16

Facility name Janets Broadway Bakery	Type of inspection Standard
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**Violation(s)/Comment(s)**

6.1M) PIC stated front door screen is in the shop getting repaired. Out door openings of retail food establishment shall be protected against entry of insects and rodents. Please close window until screen is repaired.

6.2K) Observed shoes and other personal items stored on the floor. Please install/provide a location for storage of employees' clothing and other possessions.

6.4B) Observed some paper residue & storage items on the floor. The floors shall be swept & cleaned as often as necessary to keep clean. Please find other storage locations for items so the entire floor area can be cleaned easily.

Inspected by Aurora Schuette	R.S./SIT # 164029	Licenser Darke Co Health Dept
Received by [Signature]	Title	Phone