

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LE. Cheadle DBA Hustons	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1098	Date 1/4/17
Address 9E. Water St Arcanum		Category/Descriptive C4S	
License holder Deborah Riegelsperger	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 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 type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

<input checked="" 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	Laundering
<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 checked="" 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 type="checkbox"/> 6.1	Design, construction, and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input 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)

3.2C) Observed raw beef stored above lettuce & cheese in the back room frig. Food shall be protected from cross contamination in the units by storing in the following order: ready to eat, cooked food / food to reheat and then raw foods. Critical.

3.2C) Observed sugar, flour and noodle containers stored on the floor. Food shall be protected from the premise and be stored 6 inches above the floor.

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

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility LE. Cheadle DBA Hustons	Type of visit Standard	Date 1/4/17
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Violation(s)/Comment(s)

4.4A) Observed the Manitowoc ice machine broken. PIC stated the owner has a work order in for repairing the unit. Equipment shall be maintained in good repair.

NOTES:

Discussed body fluid clean up kit, employee policies. Documents still need to be created.

• PIC stated vents on hoods are scheduled to be clean this week.

• Recommended to start to cover frozen pies in freezer units.

• Food storage document given.

Inspected by Anna Schuiteman	R.S./SIT # 164029	Licenser DCHD
Received by Ben ECG	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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Address 9.E. Water St Arcanum	Category/Descriptive C4S	
License holder Deborah Riegelsperger	Inspection time (min)	Travel time (min)

Comments:

VII) Observed raw beef stored above lettuce & cheese in back room refrigerator. Food shall be protected from cross contamination in the units by storing in the following order: ready to eat, cooked food / food to reheat and raw foods.

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
Potatoes	cooking	100°F	Ham	Hot hold	155°F
gravy	cooking	82°F	cavatine	cooking	118°F
Hotter sauce	cold hold	37°F			
Cottage, cheese	cold hold	37°F			
Sloppy Joes	cold hold	41°F			
Ribs	cold hold	19°F			
Debs Surprise	hot hold	136°F			
Inspected by Alicia Schuettman	R.S./SIT# 164029	Licensor DCHD			
Received by Bob Berg	Title		Phone		