

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Montage</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1107</i>	Date <i>12-21-16</i>
Address <i>527 S Broadway Greenville</i>		Category/Descriptive <i>C45</i>	
License holder <i>MACC LTD</i>	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	Laundrying
<input checked="" type="checkbox"/> 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)**

*(4.8E) Observed numerous bowls, plate, storage containers stored upright. Discussed clean equipment and utensils shall be stored inverted or covered to protect from contamination.*

*(Notes)*

*- Delivery at time of inspection*

*- 3 new commercial refrigeration units. Thanks.*

Inspected by <i>Margaret Keller</i>	R.S./SIR# <i>142136</i>	Licenser <i>Darke Co HD</i>
Received by <i>Michele Cox</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Montage</i>	License number <i>1107</i>	Date <i>12-21-14</i>
Address <i>527 S. Broadway Greenville</i>	Category/Descriptive <i>C45</i>	
License holder <i>Macc LTD</i>	Inspection time (min)	Travel time (min)

**Comments:**

*Managers training certificate available.*

**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>pasta salad</i>	<i>cold hold</i>	<i>37°F</i>	<i>tomato slice</i>	<i>cold hold</i>	<i>39°F</i>
<i>spinach</i>	<i>cold hold</i>	<i>36°F</i>	<i>lettuce</i>	<i>cold hold</i>	<i>40°F</i>
<i>bacon pasta</i>	<i>cold hold</i>	<i>41°F</i>	<i>roast beef</i>	<i>cold hold</i>	<i>37°F</i>
<i>chicken salad</i>	<i>cold hold</i>	<i>38°F</i>	<i>soup 1</i>	<i>Hot Hold</i>	<i>168°F</i>
<i>pot. salad</i>	<i>cold hold</i>	<i>37°F</i>	<i>soup 2</i>	<i>Hot Hold</i>	<i>171°F</i>
<i>mac salad</i>	<i>cold hold</i>	<i>38°F</i>			
<i>ham</i>	<i>cold hold</i>	<i>39°F</i>			
Inspected by <i>William Kellew</i>	R.S./SIT# <i>143130</i>	Licensor <i>DARKE (OHD)</i>			
Received by <i>Nichelle Cf</i>	Title	Phone			