

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Platty's Sports Bar & Grill	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 202	Date 11/11/17
Address 39 E. Main St. Versailles		Category/Descriptive C48	
License holder Allen Platfoot	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
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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
<input checked="" type="checkbox"/> 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)

3.2M) Observed wiping cloths sitting on the sides of the sani buckets. Cloths that are used for wiping counters and other equipment surfaces shall be held in-between uses in a chemical sanitizer solution. PIC corrected rags at time of inspection.

4.5A) Observed a food spill on the floor of the walk in cooler. Non-food contact surfaces of equipment shall be kept free of an accumulation of food residue and other debris.

NHAs: Pizza Oven will be cleaned this week on the 15th.

Inspected by Laura Schunter	R.S./SIT # 164029	Licensor DCHD
Received by Zak...	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Platty's Sports Bar & Grill	License number 202	Date 1/11/17
Address 39 E. Main St Versailles	Category/Descriptive C48	
License holder Allen Platfoot	Inspection time (min)	Travel time (min)

Comments:

Food temperatures and procedures are satisfactory at time of inspection.

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
Cheese	hot hold	119°F	tomatoes	cold hold	37°F
eggs	cold hold	38°F	lettuce	cold hold	40°F
tomato soup	cold hold	38°F			
chili	hot hold	154°F			
potatoes	hot hold	139°F			
steak	hot hold	170°F			
green beans	hot hold	134°F			

Inspected by <i>[Signature]</i>	R.S./SIT# 164029	Licensor DCFD
Received by <i>[Signature]</i>	Title	Phone