

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Turtle Creek</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1070</b>	Date <b>2/14/17</b>
Address <b>6545 St Rt 36 E, Greenville</b>	Category/Descriptive <b>C4S</b>		
License holder <b>Turtle Creek</b>	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

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input checked="" 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

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	
<input checked="" type="checkbox"/>	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)

4.4(S) Observed Salad dressing and pickle buckets being reused for flour, sugar and chicken sauce. Single service articles may not be reused.

4.5(A) Observed a build up of debris around the pizza, grill and hot food holding areas. PIC stated areas were last cleaned 3 wks ago. Discussed to clean on a more frequent basis to limit build up. Non-food contact surfaces shall be kept free of accumulation of dust, dirt and food residue. Critical

Inspected by <i>Sandra Schuster</i>	R.S./SIT # <b>16-4029</b>	Licensors <b>DCHD</b>
Received by <i>TA</i>	Title <b>General Manager</b>	Phone <b>937-548-2700</b>

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <b>Turtle Creek</b>	Type of visit <b>Standard</b>	Date <b>2/14/17</b>
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**Violation(s)/Comment(s)**

3.4G) Observed ham dated 1/26 and tomatoes dated 2/4 and 2/7 in prep table. Observed no dates on roast beef, baked potatoes and chili in walk-in. PIC discarded out dated items and dated items at time of inspection. Critical. Corrected. Discussed all TCS RTE foods shall be discarded/consumed by the 7<sup>th</sup> day.

4.6A) PIC stated food contact surfaces are being washed. Equipment and food contact surfaces shall be sanitized.

**Notes.**

- PIC mentioned new flat top stove and stove are being purchased. Please submit spec sheets to the health department.
- Documents given on body fluid clean up kit & ~~employee~~ employee health policy.
- Monitor walk-in door seal.

Inspected by <i>Amanda Schuster</i>	R.S./SIT # <b>16-4029</b>	Licensors <b>DCHD</b>
Received by <i>[Signature]</i>	Title <b>General Manager</b>	Phone <b>977-548-2700</b>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Turtle Creek</b>	License number <b>1070</b>	Date <b>2/14/17</b>
Address <b>6545 St Rt 36E, Greenville OH</b>	Category/Descriptive	
License holder <b>Turtle Creek</b>	Inspection time (min)	Travel time (min)

**Comments:**

V1) Observed ham dated 1/26 and tomatoes dated 2/4 & 2/7 in prep table. Observed no dates on roast beef, baked potatoes and chili in walk-in. PIC discarded out dated items and dated items at time of inspection. Discussed all TCS RTE foods shall be discarded/consumed by the 7<sup>th</sup> day. Critical. Corrected!

Discussed to clean food/non food contact surfaces at a more frequent basis to limit growth. Observed in pizza, grill and hot holding area.

**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
Chili	cooking	115°F	Roast beef	cold hold	38°F
tomatoes	cold hold	40°F	tarter sauce	cold hold	41°F
turkey	cold hold	41°F			
CASO cheese	hot hold	165°F			
Roast beef	cooking	147°F			
baked potatoes	cold hold	39°F			
turkey breast	cold hold	38°F			
Inspected by <i>Kaulea Schuster</i>	R.S./SIT# <b>1640201</b>	Licensor <b>DCHD</b>			
Received by <i>[Signature]</i>	Title <b>General Manager</b>		Phone <b>937-543-2700</b>		