

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>V&amp;J DBA BACK IN TIME</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>6</b>	Date <b>1-6-17</b>
Address <b>1249 Sweitzer St. Greenville</b>		Category/Descriptive <b>C45</b>	
License holder <b>VICKI DELK</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
	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
	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)

**(4.4N)** Observed dishmachine test at 0ppm. Discussed dishmachine shall provide appropriate sanitizing strength in ppm according to manufacturer specifications. Please repair. Discussed to use 3 tank sink to sanitize until repaired.

Inspected by <b>Megan Kelleu</b>	R.S./SIT # <b>145134</b>	Licensor <b>Darke Co HD</b>
Received by <b>J Kete Zell</b>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>V&amp;J DBA BACK In Time</b>	License number <b>6</b>	Date <b>1-6-17</b>
Address <b>1249 Sweitzer St. Greenville</b>	Category/Descriptive <b>C45</b>	
License holder <b>VICKI DEIK</b>	Inspection time (min)	Travel time (min)

**Comments:**

Level 2 Training opportunity given.

**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
tuna salad	Cold Hold	33°F	oatmeal	Hot Hold	185°F
bean soup	Hot Hold	116°F	meat loaf	Hot Hold	110°F
chili	Hot Hold	110°F	potatoes	Hot Hold	137°F
Araym	Hot Hold	187°F	lettuce	Cold Hold	33°F
mashed pot.	Hot Hold	188°F	eggs	Cold Hold	32°F
green beans	Hot Hold	117°F	pizza sauce	Cold Hold	33°F
beef	Hot Hold	184°F			
Inspected by <b>William Keller</b>	R.S./SIT# <b>143136</b>	Licensor <b>Darke CD HD</b>			
Received by <b>Vicki Deik</b>	Title		Phone		