

# 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>6-7-16</b>
Address <b>1249 Sweitzer St. Greenville</b>		Category/Descriptive <b>C45</b>	
License holder <b>Vicki Deik</b>	Inspection time (min) <b>60</b>	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	Laundering
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)

(6.4D) Observed a build up of debris on hood system. Discussed hoods shall be cleaned on a basis so they are not a source of contamination. PIC stated she will contact a cleaning company. Please notify when cleaned or send receipt.

(4.5) Observed a build up of debris in walk-in cooler, freezer behind dryer, and waitress refrigerator. Discussed non food contact surfaces shall be kept free of an accumulation of dust, dirt, and food debris. Critical

(Note) New Rule changes Discussed. Handouts given (employee health policy & cleaning bodily fluid procedures)

Inspected by <b>Megan Kausew</b>	R.S./SIT # <b>143136</b>	Licensor <b>DAIKE CO #10</b>
Received by <b>D. Viale Bell</b>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility V&J DBA BACK IN TIME	License number 6	Date 6-7-16
Address 1249 Sweitzer St. Greenville	Category/Descriptive C4S	
License holder Vicki Deik	Inspection time (min) 60	Travel time (min)

**Comments:**

Discussed to make sure employees are all on the same date marking system. Observed employee writing down 7 days out and others had the date the item was prepared. PIC stated they shall be dating 7 days (day item prepared is day 1) out & she will train the rest to do the same.

### 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
Sausage gravy	Hot hold	183°F	Chili	Hot hold	153°F
Sausage patty	COOKING	200°F	lettuce-sliced	Cold hold	32°F
egg	COOKING	170°F	tomato-sliced	Cold hold	32°F
Pizza sauce	Cold hold	33°F	Sausage-pizza	Cold hold	37°F
green beans	Hot hold	196°F			
sloppy joe	Hot hold	195°F			
beans	Hot hold	197°F			
Inspected by Morgan Kausew	R.S./SIT# 143136		Licensor Darke Co FID		
Received by Vicki Deik			Title	Phone	