

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Whistle Stop</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>11602</i>	Date <i>1-5-17</i>
Address <i>300 S. Main St. Ansonia</i>		Category/Descriptive <i>C45</i>	
License holder <i>Andrew Riffle</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

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

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

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

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

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(3-2 K) Observed multiple single use containers stored in food products to serve as a scoop. Discussed to use scoops and store the handles out of the product to protect from cross contamination by hands or to not store any scoops in products.

**3 New pieces of equipment: whirlpool freezer model EV25NXXQOU clls listed, Arctic air freezer cll listed and new Lincoln pizza oven.*

Inspected by <i>Megan Keller</i>	R.S./SIT # <i>143134</i>	Licensor <i>Darke CO HD</i>
Received by <i>[Signature]</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Whistle Stop	License number 1162	Date 1-5-17
Address 200 S. MAIN ST. ANSONIA	Category/Descriptive C45	
License holder Andrew Riffle	Inspection time (min)	Travel time (min)

Comments:

Please contact when new equipment is added to or kitchen is renovated to make sure everything meets the food code.

937-548-4196 x206
megan.keller@darkecountyhealth.org

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
Tomato	Cold Hold	38°F	cheese sauce	Hot Hold	147°F
lettuce	Cold Hold	39°F			
pizza sauce	Cold Hold	41°F			
ham	Cold Hold	38°F			
sausage	Cold Hold	37°F			
eggs	Cold Hold	38°F			
milk	Cold Hold	37°F			
Inspected by Megan Keller	R.S.#/ST#	17530	Licensors Darke CO HD		
Received by [Signature]			Title		Phone