

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Bar M. DBA Sideliners		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1128	Date 7/5/17
Address 17 E. Main St. Versailles		Category/Descriptive C4S		
License holder Karen Mescher		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
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

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

<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	Laundering
4.8	Protection of clean items

Water, Plumbing, and Waste

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

3.4G) Observed leaf and shredded lettuce and deviled eggs without a date. PIC dated Hams at time of inspection. Discussed all TCS RTE foods shall be date marked with 7 days and discarded by the 7th day. Critical. Corrected.

4.4A) Observed the kitchen freezer units door seal pulled away from the door. Discussed. equipment seals shall be kept intact and maintained in a state of good repair.

5.0(S) Observed the basement sink leaking. Please repair

Inspected by <i>Yama Schuterman</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>Genny Altman</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Bar M. DBA Sideliners	Type of visit Standard	Date 7/5/17
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Violation(s)/Comment(s)

5.1s cont.) Discussed a plumbing system shall be maintained in good repair.

6.4D) Observed a build up of debris on the bathroom vents and dripping of grease on the side of the hood system. Discussed vents and hood sides shall be cleaned on a frequent enough basis so they are not a source of contamination.

Notes: PIC shared a new toaster has been purchased for the kitchen. The toaster is household use only. Discussed when current household equipment breaks or is replaced the items need to be replaced with commercial grade and approved by a recognized food equipment testing agency. Please send spec. sheets to the health department @ laura.schwieterman@clarkecountyhealth.org.

6.1A) Observed several floor tiles missing in the bar area. Discussed floors shall be smooth and easily cleanable. Please repair.

Inspected by <i>Laura Schwieterman</i>	R.S./SIT # 116 4029	Licenser DCHO
Received by <i>Gerry Palmer</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Bar M₆ DBA Sideliners	License number 1128	Date 7/5/17
Address 17E. Main St. Versailles	Category/Descriptive C48	
License holder Karen Mascher	Inspection time (min)	Travel time (min)
Comments:		
VI) Observed leaf/shredded lettuce and deviled eggs without a date. PIC, dated items at time of inspection. Discussed all TCS RTE foods shall be used date marked for 7 days and discarded by the 7 th day.		
- Observed good personal hygiene during 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
Chicken	cooling	55°F	Egg	cold hold	40°F
green beans	cooking	160°F	turkey breast	cold hold	40°F
chili soup	hot hold	156°F	meat loaf	hot hold	162°F
potatoes	hot hold	200°F			
tomatoes	cold hold	42°F			
Milk	cold hold	41°F			
Inspected by <i>Amanda Schuster</i>		R.S./SIT# <i>164029</i>	Licensor <i>DCHD</i>		
Received by <i>Genny Plamen</i>		Title		Phone	