

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Comfort Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 153	Date 8-11-17
Address 1190 E. RUSS Rd. Greenville		Category/Descriptive CHS	
License holder Landmark star Properties	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
<input checked="" type="checkbox"/> 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
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)

(2.4 A) No level 2 training certificates available at time of inspection. Discussed at least one employee that has supervisory & management responsibility & the authority to direct & control food preparation & service shall obtain the level 2 certification in food protection as of March 1, 2017. Please obtain ASAP. Info will be emailed.

(3.1) Observed apple cin. waffle batter holding at 58°F & original waffle batter holding at 50°F. Employee stated she switches out ice packs throughout morning. Discussed to put smaller amounts

Inspected by Meghan Kelley	R.S./SIT # 143136	Licensor Trinke Co #10
Received by Edie [Signature]	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Comfort Inn	Type of visit Standard	Date 8-11-17
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Violation(s)/Comment(s)

(341 cont.) to help maintain temperature. If batter cannot maintain 41°F or below with the ice packs then time as a public health control shall be used again. Manager also stated if it doesn't maintain temperature, they could place batter in refrigeration unit critical.

Inspected by Megan Keller	R.S./SIT # 113136	Licenser Darke C. H.D.
Received by Edie Adams	Title ADM	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Comfort Inn</i>	License number <i>153</i>	Date <i>8-11-17</i>
Address <i>1190 E. Russ Rd. GNC</i>	Category/Descriptive <i>C45</i>	
License holder <i>Landmark Star Properties</i>	Inspection time (min)	Travel time (min)

Comments:

VII. Waffle batter holding in temperature danger zone. Discussed batter shall maintain 41°F or below. Discussed using approved time as a public health control procedures, keeping batter in refrigerator, or trying to see if smaller amounts in machine with ice packs will be able to keep the temperature 41°F or below.

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
<i>eggs</i>	<i>Hot Hold</i>	<i>103°F</i>			
<i>bacon</i>	<i>Hot Hold</i>	<i>150°F</i>			
<i>*apple cin waffle batter</i>	<i>Cold Hold</i>	<i>58°F</i>			
<i>*original waffle batter</i>	<i>Cold Hold</i>	<i>56°F</i>			
<i>milk</i>	<i>Cold Hold</i>	<i>40°F</i>			

Inspected by <i>Adam Keller</i>	R.S.# <i>115136</i>	Licensor <i>Darke Co #10</i>
Received by <i>Debra Smith</i>	Title <i>FSM</i>	
Phone		