

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Creekside	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1036	Date 11/29/17
Address 179 N. Center St. Versailles	Category/Descriptive C3		
License holder Redtop Express	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) 12/7/17	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input checked="" type="checkbox"/> 2.2 Personal cleanliness
<input checked="" type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input checked="" type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input checked="" type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input checked="" type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

Administrative

<input type="checkbox"/> 901-3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Critical

Violation(s)/Comment(s)

4.5 D - Observed build up of dirt + debris on floor, in microwave, + doors of coolers. Non-food contact surfaces shall be cleaned at a frequency so there is no accumulation of soil residues. **REPEAT.**

6.4 F - Observed mop head drying on the floor. Mops shall be placed so they can air dry w/o soiling walls/equip/supplies. **REPEAT**

3.2 QB - Observed onions + thawing meat less than 6" off of the floor.

2.2 C 7-8 - Observed cook touch raw meat then put =>

Inspected by Sybil Hurley	R.S./SIT # 3465	Licenser Darke County
Received by Tony	Title	Phone

State of Ohio
Continuation Report

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Facility name Creekside	Type of inspection Standard
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Violation(s)/Comment(s)

* (cont'd) 2.2 C 7-8 - on glove to handle a bun. Food employees shall clean their hands before donning gloves + when switching from raw food + ready-to-eat food.

6.2 E - Observed no handwashing signs at sinks in bathrooms. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees + shall be clearly visible.

4.2 I - Observed no sani-tab test strips at the bar. A test kit or other device that accurately measures concentration in ppm of sanitizing solutions shall be provided.

5.1 O I - Observed items placed in front of + on handwashing sink in kitchen. A handwashing sink shall be maintained so that it is accessible at all times

Inspected by Sophie Nye	R.S./SIT # 3405	Licenser Dodge County
Received by Tay	Title	Phone