

Retail Food Establishment Process Review

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: <u>Hogans To Go</u>	License No.: <u>201</u>
Address: <u>9875 St. Rt. 574</u>	Date: <u>045</u>
City/Zip Code: <u>Arcanum</u>	Review Time:

Coding: U = Unsatisfactory S = Satisfactory U-PIC= Unsatisfactory - Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

See continuation page for specific comments

S/PIC	Thawing
<input checked="" type="checkbox"/>	Under refrigeration- food at 41°F.
<input checked="" type="checkbox"/>	Thawing in water. <ul style="list-style-type: none"> • Sufficient water velocity. • Thawed portion of RTE food not above 41°F. • Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs. • Water temperature 70°F or less.
<input type="checkbox"/>	Part of continuous cooking process.
<input type="checkbox"/>	Thawed in microwave and immediately transferred to conventional cooking equipment.

S/PIC	Holding
<input checked="" type="checkbox"/>	Hot TCS food held at 135°F or above.
<input checked="" type="checkbox"/>	Roasts at 130°F or above.
<input type="checkbox"/>	Cold TCS foods held at 41°F or less.

S/PIC	Cooking
<input checked="" type="checkbox"/>	Eggs - 155°F for 15 sec (or chart).
<input checked="" type="checkbox"/>	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
<input type="checkbox"/>	Meat roasts: 130°F for 112 min (or chart).
<input checked="" type="checkbox"/>	Ratites and injected meats: 155°F for 15 sec (or chart).
<input type="checkbox"/>	Poultry; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165°F for 15 sec.
<input type="checkbox"/>	Whole-muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
<input type="checkbox"/>	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, Stand: 2 min after cooking.
<input type="checkbox"/>	Fish, meat, game animals: 145°F for 15 sec.
<input type="checkbox"/>	Fruits and vegetables: 135°F or above for hot holding.

N/A	Raw Menu Item
<input type="checkbox"/>	Approved source.
<input type="checkbox"/>	Records retained: <ul style="list-style-type: none"> •Source. •Product receiving temperature. •Product storage temperature. •Display temp (ambient if packaged, product if not).
<input type="checkbox"/>	Consumer advisory (otherwise a variance).
<input type="checkbox"/>	Protection from contamination.

S/PIC	Cooling Time-Temp Control
<input checked="" type="checkbox"/>	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; 70°F - 40°F or less in 6 hrs.
<input type="checkbox"/>	TCS food prepared with ambient air temperature ingredients cooled to 41°F in 4 hrs.

N/A	Time as a Public Health Control Cold/Hot Foods
<input type="checkbox"/>	Used only for: <ul style="list-style-type: none"> •A working food supply, or •RTE TCS foods displayed or held for immediate service.
<input type="checkbox"/>	Written procedures available to licensor for review.
<input type="checkbox"/>	Hot & Cold Food: 4 hr limitation <ul style="list-style-type: none"> •Food > 135°F or < 41°F when removed from temp control •Food marked to indicate when time limit expires. •Food shall be cooked/served or served within 4 hr time limit. •Discard food when: 4 hr time limit has expired; Containers missing time mark, or time mark to exceed 4 hr time limit.
<input type="checkbox"/>	Cold Food: 6 hr limitation <ul style="list-style-type: none"> •Food is < 41°F when removed from temp control. •Ensure does not exceed 70°F: Monitor food temp; or maintain ambient air at 70°F or less. •Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. •Cook/serve or serve food within 6 hr time limit. •Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

S/PIC	Reheating
<input checked="" type="checkbox"/>	TCS foods rapidly reheated to 165°F or above for 15 sec.
<input type="checkbox"/>	Food reheated to 165°F or above in a microwave.
<input type="checkbox"/>	Commercially processed RTE food heated to 135°F or above for hot holding.
<input type="checkbox"/>	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
<input type="checkbox"/>	Two hour maximum reheating time.

N/A	Transport of Food as a Caterer
<input type="checkbox"/>	Method of transport and protection from contamination.
<input type="checkbox"/>	Method of cold and hot food temperature maintenance during transport and at site.
<input type="checkbox"/>	Method of hand washing.
<input type="checkbox"/>	Method of minimizing hand contact with RTE foods.
<input type="checkbox"/>	Protection from contamination by consumers.
<input type="checkbox"/>	Records of food temperatures before serving.

N/A	Freezing Fish for Parasite Destruction (on premises)
<input type="checkbox"/>	Approved source.
<input type="checkbox"/>	-4°F or below for 168 hrs (7 days) in a freezer, or -31°F or below for 15 hrs in a blast freezer.
<input type="checkbox"/>	Records retained: <ul style="list-style-type: none"> •Species (if not amenable to freezing). •Freezing temperature & time. •For 90 calendar days.

Food Process Reviewed: Dark

Inspected by: <u>Megann Kellen</u>	Received by: <u>[Signature]</u>
Licenser: <u>Dark Co HO</u>	Title/Phone: _____