

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>The Merchant House</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>204</b>	Date <b>6/30/17</b>
Address <b>406 S. Broadway Greenville</b>		Category/Descriptive <b>C4S</b>	
License holder <b>The Merchant House LLC</b>	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

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

#### Poisonous or Toxic Materials

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

#### 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
<input checked="" type="checkbox"/>	3.3	Destruction of organisms
<input checked="" 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

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

#### 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 checked="" type="checkbox"/>	4.0	Materials for construction and repair
<input checked="" 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 type="checkbox"/>	6.2	Numbers and capacities
<input type="checkbox"/>	6.3	Location and placement
<input type="checkbox"/>	6.4	Maintenance and operation

#### Administrative

<input type="checkbox"/>	901.3-4 OAC
<input type="checkbox"/>	3701-21 OAC

\* Discussed to send all new equipment spec sheets to the health department @ laura.schwieterman@darkecountyhealth.org.

#### Violation(s)/Comment(s)

3.2K) Observed bowls in sugar, brown sugar & pizza flour. Discussed the bowl should be replaced with a scoop w/ handle which is stored above the product.

4.1KK) Observed brisket chili being cooked in a crock pot. Discussed all food equipment should be commercial grade & tested by a recognized food equipment testing agency. PIC stated owner just brought it in a couple days ago.

Inspected by <b>Amy Shuterma</b>	R.S./SIT # <b>16-4029</b>	Licensor <b>DCHD</b>	Phone
Received by <b>[Signature]</b>	Title	Phone	

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Merchant House	Type of visit Standard	Date 6/30/17
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**Violation(s)/Comment(s)**

7.1A) Observed chemical spray bottles being stored with the can goods. Discussed poisonous/toxic materials shall be stored so they can not contaminate food, equipment, utensils, or single service items. PIC moved chemicals at time of inspection. Critical. Corrected!

NOTES:

- New Dean Fryer Approved, NSF listed.
- Monitor sani buckets 200-400ppm.
- Consumer Advisory on new menus that will be printed 6/30/17.

4.2I) No qac-or test strips at time of inspection. Discussed a test kit that accurately measures the concentration in ppm of sanitizing solutions shall be provided.

3.4D Observed mash potatoes at 46°F in 3 door frig. PIC was not sure when product was cooked so it was discarded at time of inspection. Discussed TCS foods shall be cooled within 2 hours to 70°F and within a total of 6 hours to 41°F. Corrected. Critical.

Inspected by <i>Angela Schuster</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>The Merchant House</b>	License number <b>204</b>	Date <b>6/30/17</b>
Address <b>406 S. Broadway Greenville</b>	Category/Descriptive <b>CUS</b>	
License holder <b>The Merchant House LLC</b>	Inspection time (min)	Travel time (min)

**Comments:**

V) Observed mash potatoes at 46°F in 3 door frig. PIC was not sure when product was cooked so it was discarded at time of inspection. Discussed TCS foods shall be cooled within 2 hours to 70°F and within a total of 6 hours to 41°F. Corrected!

X) Observed chemical spray bottles being stored with the can goods. Discussed poisonous/toxic materials shall be stored so they can not contaminate food, equipment utensils or single service items. PIC moved chemicals at time of 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
Ham	Cold hold	72°F	mash potatoes	Cold hold	46°F
gravy	Hot hold	128°F	Sausage	Cold hold	35°F
lettuce	Cold hold	41°F			
Chicken breast	Cold hold	41°F			
tomatoes	Cold hold	39°F			
rice	Cold hold	37°F			
noodles	Cold hold	41°F			
Inspected by <i>[Signature]</i>	R.S./SIT# <b>164020</b>	Licensor <b>DCAD</b>			
Received by <i>[Signature]</i>	Title		Phone		

\*discarded.