

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The train Stop		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 89	Date 6/20/17
Address 121 N. Miami Bradford		Category/Descriptive C4S		
License holder LARRY KISSINGER		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
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
<input checked="" type="checkbox"/> 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
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)

4.5 A) Observed a build up of debris on the sides of stove, oven and grill. Discussed non-food contact surfaces of equipment shall be kept free of an accumulation of food residue, and other debris. Critical

6.4 B) Observed a build up on the floor under the equipment. Discussed the physical facilities shall be cleaned as often as necessary to keep them clean.

Note: PIC stated they are on the State hood cleaning waiting list. Ice machine is broken and PIC is currently buying ice.

Inspected by Julia Schureterman	R.S./SIT # 16-4029	Licensors DCHD
Received by Becky Jones	Title manager	Phone 448-6577

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility The train stop	License number 89	Date 6/20/17
Address 121 N. Miami, Bradford	Category/Descriptive C4S	
License holder Larry Kissinger	Inspection time (min)	Travel time (min)

Comments:

VII) Observed a build up of debris on the sides of the stove, oven & grill. Discussed nonfood contact surfaces of equipment shall be kept free of accumulation of food residue and other debris.

Education given on calibrating a thermometer, document given

When purchasing new equipment please send the health department the spec sheet.

937-548-4196 x225

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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
lettuce	cold hold	48°F	chili	COOKING	159°F
green beans	hot hold	192°F			
tomatoes	cold hold	39°F			
milk	cold hold	39°F			
T pudding	cold hold	41°F			
eggs	hot hold	178°F			
chicken	cooking	152°F			
Inspected by Laura Schwieterman	R.S./SIT# 116-4029	Licensor DOH D			
Received by Buckley Jones	Title manager	Phone 448-6577			