

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Turtle Creek	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1070	Date 12/5/17
Address 6545 St Rt 36E Greenville		Category/Descriptive C4S	
License holder Turtle Creek	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <input type="checkbox"/> Other specify
		Follow-up date (if required) 1 WK	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

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

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

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

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

Administrative

901:3-4 OAC
3701-21 OAC

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

Violation(s)/Comment(s)

2.4C) ~~the~~ Employee health policy available at time of inspection. ^{but none of the employees have signed the documents at the time of inspection} Discussed food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.

3.2A) PIC stated employees cut lemons, limes and oranges without gloves at the bar. Discussed food employees may not contact exposed, ready to eat food with their bare hands and

Inspected by Amanda Schinterman	R.S./SIT # 16-4029	Licensors DCHD
Received by Brent Fullmer	Title Restaurant Manager	Phone (937) 548-7700

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Violation(s)/Comment(s)

3.2A (cont) Shall use suitable utensils such as gloves, deli tissue etc. PIC voluntarily discarded products at time of inspection. Critical. Corrected.

3.4G) Observed no date marked on spinach, tomatoes in the grill line prep table and sausage in walk-in cooler. Discussed all TCS RTE foods shall be clearly marked to indicate the date or day by which the food shall be consumed on the premise or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation counts as day 1. PIC voluntarily discarded products at time of inspection. Critical. Corrected.

3.4H) Observed brown gravy dated 11/25, sliced ham dated 11/14, sliced turkey dated 11/25 in the walk-in cooler. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth. PIC voluntarily discarded product at time of inspection. Corrected. Critical.

3.4G(4) Observed several containers with old date marking stickers on the products. Discussed to remove all old stickers

Inspected by Lana Schuitema	R.S./SIT # 16-4029	Licenser DCHD
Received by Kurt Johnson	Title Restaurant Manager	Phone 937 548 2700

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Violation(s)/Comment(s)

3.HG(4) cont) to ensure employees know when the product shall be discarded.

4.4S) Observed plastic bags being reused for pizza sausage and spinach. Discussed single service articles may not be reused.

4.5A) observed a build-up of debris on the floors beneath the kitchen equipment, door handles on refrigerator units and the 2 door oven. Discussed equipment + food contact surfaces and utensils shall be clean to sight and touch, and non food contact surfaces shall be kept free of an accumulation of dirt and food residue.

5.4F) Observed dumpster door missing on the dumpster. Discussed dumpsters shall be designed and constructed to have tight fitting lids, doors or covers.

Notes: Commercial Microwave approved ETL listed (Solware).

Inspected by <i>Laura Schuitema</i>	R.S./SIT # <i>16-4029</i>	Licensor <i>DCHO</i>
Received by <i>Grant Schuitema</i>	Title <i>Restaurant Manager</i>	Phone <i>937 538 2700</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Turtle Creek	License number 1070	Date 12/15/17
Address 10545 St Rt 36E Greenville	Category/Descriptive CLS	
License holder Turtle Creek	Inspection time (min)	Travel time (min)

Comments:

III) PIC stated employees cut lemons, limes and oranges without gloves while working the bar. Discussed food employees may not contact exposed, ready to eat food with their bare hands and shall use suitable utensils such as gloves or deli tissue.

VI) Observed no date marking on spinach and tomatoes in the grill line prep table and sausage in walk-in cooler. Discussed all TCS RTE foods shall be clearly marked and discarded by the 7th day to limit growth.

- Observed brown gravy with a discard date 1/25, sliced ham dated 1/14, sliced turkey dated 1/25 in the walk-in cooler. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth.

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
tomatoes	cold hold	38 F			
chili soup	cooking	159 F			
country gravy	hot hold	175 F			
beef	hot hold	178 F			

Inspected by Mina Schuterman	R.S./SIT# 164029	Licensor DCHD
Received by Monty Fullmer	Title Restaurant Manager	Phone 937 548 2702

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Facility name Turtle Creek	Type of inspection Critical Control Point
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Violation(s)/Comment(s)

VI) Observed several containers with old date marking stickers on the containers. Discussed to remove all old stickers to ensure employees know when the products shall be discarded.

Inspected by Laura Shulman	R.S./SIT # 164029	Licensors DOH
Received by Grant S. Fullmer	Title Restaurant Manager	Phone 937 518 2700