

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Nancy's Old Fashion Hamburgers	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1184	Date 2-9-18
Address 501 Wagner Ave Greenville	Category/Descriptive C4S		
License holder Better Foods Systems	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

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

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input type="checkbox"/>	4.6	Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7	Laundrying
<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 type="checkbox"/>	3.2	Protection from contamination after receiving
<input 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

<input type="checkbox"/>	5.0	Water
<input 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

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 checked="" type="checkbox"/>	6.4	Maintenance and operation

Administrative

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

Equipment, Utensils, and Linens

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

Violation(s)/Comment(s)

3.4(F) Observed tomatoes holding in prep table at 45°F. PIC voluntarily discarded items. Discussed all TCS RTE foods shall be maintained @ 41°F or below. Recommended keeping products covered to help maintain the temperature. Critical. Corrected.

4.4(N) Observed sani buckets test between 0-100 ppm of sanitizer. Facilities sanitizer shall be maintained 150-400 ppm. PIC voluntarily remade sanitizer and it was at 350-400 ppm. Discussed a chemical sanitizer used for a sanitizing

Inspected by <i>Anna Schreierman</i>	R.S./SIT # 16 4029	Licensors DCHD
Received by <i>Deane Redwood</i>	Title Manager	Phone 9375486006

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Wendy's Old Fashion Hamburgers	Type of visit Standard	Date 2-9-18
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Violation(s)/Comment(s)

A.4(N cont) shall have a concentration as indicated by the manufacturer's use directions on the labeling.

6.4A) Observed ceiling tile missing in the dry storage room. PIC stated maintenance just repaired it & has recently fell again. Discussed the physical facility shall be maintained in good repair.

Inspected by Anita Shatena	R.S./SIT # 164029	Licensors DCHD
Received by Greg E. Debnor	Title M-Manager	Phone 2-9-18

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Wendy's Old Fashion Hamburgers	License number 1184	Date 2.9.18
Address 501 Wagner Ave Greenville	Category/Descriptive C4S	
License holder Better Foods Systems	Inspection time (min)	Travel time (min)

Comments:

vi) Observed tomatoes holding @ 45°F in the preptable. Discussed all TCS RTE Foods shall be maintained at 41°F or below for cold holding.

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
Chili soup	COOKING	150F			
tomatoes	cold hold	40F			
Chicken-crispy	hot hold	145F			
chicken-grilled	hot hold	155F			
potatoes	hot hold	150F			
hamburgers	hot hold	138F			
* tomatoes sliced	cold hold	45F			
Inspected by <i>Laura Schiterra</i>	R.S./SIT# 1641029	Licensor DCHO			
Received by <i>Debra E. Redmond</i>	Title 2- Manager		Phone 2-9-18		