

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Wooden Spoon	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 4	Date 5-16-17
Address 9690 US Rt. 127 Versailles		Category/Descriptive C35	
License holder Theresa Buteau	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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
<input checked="" type="checkbox"/> 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
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)

- Previous violations corrected.

(3.4) Observed PIC date marking for 8 days instead of 7 days. Discussed all TCS RTE foods shall be date marked for 7 days to limit growth unless used within 24 hours. Handout given.

- Moving in dining area replaced. Bathroom still not complete.

(6.4) Wall in Womens restroom has a crack that allows rain water to come in. Please repair wall so facility is maintained in good repair.

Inspected by William Kelleu	R.S./SIT # 143131	Licensor LARKE CO #10
Received by Theresa Buteau	Title	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Wooden Spoon		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 4	Date 5/5/17
Address 9690 US Rt. 127 Versailles		Category/Descriptive C39		
License holder Theresa Buteau		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"/> Preclicensing <input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation <input type="checkbox"/> 30 day <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) 5/12/17	Sample date/result (if required)	

3717-1 OAC Violation Checked

Management and Personnel

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

Food

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<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input checked="" 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

Equipment, Utensils, and Linens

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

<input 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 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
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<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
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<input checked="" type="checkbox"/>	6.1 Design, construction, and installation
<input checked="" type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
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Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

* Critical Violations

Violation(s)/Comment(s)

- Have PIC Health Policy and spill procedures
- REPEAT VIOLATION (6.1C) observed no coving in dining area. Discussed floor to wall junctures should be coved for easy cleaning.
- New Pop cooler in front
- 2.3(e) observed no hair restraints on the cooks. Hairnets or hats must be worn by anyone preparing food.

Inspected by Sophi Haly	R.S./SIT # 3465	Licenser Darke County
Received by Theresa Buteau	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Wooden Spoon	Type of visit Standard	Date 5/5/17
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Violation(s)/Comment(s)

- * 3.2 (E) Observed ready to eat foods (buns) stored with and below raw meat in freezer. Raw meats must be below any ready to eat foods
- * 3.2 (C) observed several food items stored without covers - pie/cake in front, pie in walk in, pickles/meat/eggs in prep fridge. Food must be protected from contamination
- * 3.2 (A) Observed server handling ready to eat bun with bare hands. She must wash hands and wear a glove before handling ready to eat foods.
- 6.2 (c) observed paper towels for handwashing sink being shared with cooking area - each hand washing sink shall be provided with individual disposable towels at all times.
- * 2.2 (D) Observed food preparer washing hands at warewashing sink - Hand washing needs to be done at handwashing sink only
- * 3.4 (G) observed several items not properly date marked in the food prep fridge.
- * 3.4 (F) Observed Butter sitting out on counter - Pic said it sits out for about 3 hours - needs to be 4/10 or below

Inspected by Splitt	R.S./SIF # 34105	Licensur Darke County
Received by Bud	Title	Phone