

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Danny's Place	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1039	Date 12-15-17
Address 308 S. Broadway Ave Greenville, OH 45331		Category/Descriptive CSS	
License holder Danny Santingnon	Inspection time (min) 20 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 specify		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	Laundering
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

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

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

Violation(s)/Comment(s)

Observed all items in the pizza prep table now date-marked on the under side of the tables lid. Observed all items in the taco prep table now date-marked on the dry-erase board attached to the table lid. Please continue to date-mark products. Violation CORRECTED

Still observed a buildup of food debris on the pizza and sub men. PIC stated they had cleaned the machine as best they could. PIC stated they would be calling RESCO from greenville to come in and clean/sanitize the men parts. Please call me at 937-548-4196 Ext: 273 with the date appointment to have oven cleaned is made.

~~because~~ that the

Inspected by Brittany Weitzel	R.S./SIT # 16-4147	Licensor DCHD
Received by Mary Santingnon	Title	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Danny's Place	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1039	Date 12/16/17
Address 308 S. Broadway Ave Greenville, OH 45331		Category/Descriptive C3S	
License holder Danny Saintignon	Inspection time (min) 90	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 checked="" type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" 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 checked="" 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
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<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
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<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
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Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
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<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 type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
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<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
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<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

Violation(s)/Comment(s)

2.3(C) Observed employees with no hair restraints. Discussed that food employees shall effectively restrain hair or wear hair restraints such as hats, hair nets, or visors. Please obtain hair restraints.

3.4(A) Observed multiple items in the pizza prep table and the taco prep area such as cheese, onions, and meat not date marked. Discussed that all TCS, RTE foods shall be date marked for 7 days + discarded after the 7th day to limit growth of bacteria. * CRITICAL

Inspected by Brittany Weigel	R.S./SIT # 116-4147	Licensor DCHO
Received by Mary Santignon	Title	Phone

State of Ohio
Continuation Report

12/6/17

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name: <i>Danny's Place</i>	Type of inspection: <i>C38</i>
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Violation(s)/Comment(s)

<p>3.4(G) Observed a couple bottles of hot sauce and a bottle of salad dressing exceeding the use by date. Discussed that the food service operation may not exceed a manufacturer's use by date. * CRITICAL * CORRECTED</p>
<p>4.5(A) Observed a build-up of food debris on the pizza and sub oven. Discussed that equipment food-contact surfaces shall be clean sight to touch. Please clean this oven. * CRITICAL</p>
<p>4.8(G) Observed utensils that had just been cleaned handle down. Discussed that clean and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces are prevented. Please have handle up.</p>
<p>* Progress being made on kitchen ceiling tiles.</p>
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Inspected by: <i>Brittany Weitzel</i>	R.S./SIT # <i>16-4147</i>	Licensor <i>DCHD</i>
Received by: <i>Mary Santegoni</i>	Title	Phone