

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Burger King #6623	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 152	Date 7-20-18
Address 423 Wagner Ave Greenville OH	Category/Descriptive CYS		
License holder Toms King (OHIO) LLC	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Complaint <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)	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
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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
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)

6.4 ~~Front~~ Front reach in temp still exceeds 41°F. No product is being kept in that unit or in the soft serve or beverage cooler until air conditioning in the kitchen is addressed.

Notes: Salad cooler temp was satisfactory at the time of inspection.

chicken 39°F
salad 40°F

Inspected by Carrie Wilson	R.S./SIT # 2534	Licensors DCHD
Received by [Signature]	Title	Phone

State of Ohio Standard Inspection Report

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Name of facility Burger King #6623	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 152	Date 7-16-18
Address 423 Wagner Ave Greenville OH		Category/Descriptive C45	
License holder Tom's KING (OHIO) LLC	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 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
<input checked="" type="checkbox"/> 2.4	Supervision

Food

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Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
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4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
<input checked="" type="checkbox"/> 4.8	Protection of clean items E

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system C
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
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<input checked="" type="checkbox"/> 6.4	Maintenance and operation H

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
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Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

* 3.4F Several single door refrigeration units exceeded 41°F at the time of inspection. Beverage cooler 44°F, front counter cooler 43°F, soft serve cooler 48°F, salad cooler 44°F. Ambient air temperature of sandwich line > 90°F - this could be affecting the refrigeration units cooling effectiveness. RTE/TTS foods shall be held in units below 41°F. CRITICAL - Food will be moved to walk-in or discarded.

4.8E ~~Equipment~~ cooler on floor under 3-compartment sink. All equipment shall be stored at least 6" off floor to prevent contamination.

5.1C Handsat leaking by walk-in pooling water on floor. All plumbing shall be maintained in good repair.

Inspected by Camie Wilson	R.S./SIT # 2534	Licensor DXHD
Received by [Signature]	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

7-16-18

Facility name Burger King #6923	Type of inspection Standard
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Violation(s)/Comment(s)

* 24 A 2 At least 1 employee that has supervisory + management responsibility shall obtain a level 2 certification. You have 30 days to come into compliance (Repeat violation)
CRITICAL

* 24 C Food employees shall be informed in a recognizable manner of their responsibilities to report symptoms/illnesses of diseases transmissible through food. No documentation at the time of inspection. Corrected 7-20-18

6:4H Mop sink had pickles food + debris in it at the time of inspection. Plumbing fixtures shall be cleaned as often as necessary to keep clean + maintained.

Inspected by Cami Weber	R.S./SIT # 2534	Licenser DCHD
Received by [Signature]	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Burger King	License number 152	Date 7-16-18
Address 423 Wagner Ave Greenville	Category/Descriptive CYS	
License holder Tom's King (OHIO) LLC	Inspection time (min)	Travel time (min)

Comments:

- 2.4A2** At least one employee that has supervisory & management responsibility shall obtain food 2 certification. You have 30 days to come into compliance. (Repeat violation) **CRITICAL**
- 2.4C** Food employees shall be informed in a verifiable manner of their responsibility to report illnesses / ~~the~~ symptoms thereof of disease transmissible through food. No documentation available at the time of inspection **CRITICAL**
- 3.4F** Several single door refrigeration units exceeded 41°F at the time of inspection. Rear cooler 44°F, front cooler 43°F, soft serve 48°F, ~~and~~ 44°F RTE / MTS foods shall be held in units below 41°F **CRITICAL**

Note: Condiments on grill line are Time controlled for safety. Hold held 4 hours shall not exceed 135°F.

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
Fish	hold	159°F	turkey sauce	hold	79°F
CK nuggets	hold	137°F	tomato	hold	81°F
Crispy CK	hold	151°F			
hamburger	hold	159°F			
Time mayo	hold	79°F	*walk-in	Storage	37°F
Time pickles	hold	80°F			
Time tomatoes	hold	78°F			
Inspected by Camilo White	R.S./SIT# 2534	Licensors DCHD			
Received by [Signature]	Title		Phone		