

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Arby's #6544</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>230</b>	Date <b>7/19/18</b>
Address <b>1476 Wagner Ave Greenville, OH</b>		Category/Descriptive <b>C3S</b>	
License holder <b>AES Restaurants of Ohio LLC</b>	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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	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	
<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	

#### Water, Plumbing, and Waste

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

3.4(c) Observed Red Wine Vinaigrette dated 6/16/18; Buffalo Dipping Sauce dated 7/13/18; Ham, Greek, Brisket dated 7/13/18 and multiple items on top of the sandwich prep table not date-marked. Discussed refrigerated RTE TCS foods held for more than 24 hours shall be marked with the date by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days with the day of prep counting as day 1. \*CRITICAL \*CORRECTED

4.4(N) Observed the sanitizing solution by the drive-thru window to be 0ppm. Discussed a quaternary ammonia solution shall have a concentration as indicated by the manufacturer's use directions which stated it shall be 150-400 ppm. \*CRITICAL \*CORRECTED

Inspected by <b>Brittany Watson</b>	R.S./SIT # <b>16-4147</b>	Licensor <b>DCHD</b>
Received by <b>[Signature]</b>	Title <b>general manager</b>	Phone

State of Ohio  
**Continuation Report**

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Name of Facility Arby's #6544	Type of visit C3S	Date 7/19/18
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**Violation(s)/Comment(s)**

4.5(A) Observed multiple ledges, inside prep coolers, shelving, and beneath the drive-thru pop fountain to have a build-up of dust, dirt, and food residue. Discussed nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

5.1(S) Observed a pipe under the lobby pop fountain to be leaking. Discussed a plumbing system shall be maintained in good repair. Please submit a work completion form for getting this issue corrected.

\*Until confirmation is made please keep peppered bacon either cold-hold at 41°F or lower and/or hold hold at 135°F or higher. E-mail [brittany.weitzel@clarkecountyhealth.org](mailto:brittany.weitzel@clarkecountyhealth.org)

Inspected by <i>Brittany Weitzel</i>	R.S./SIT # 16-4147	Licensors DCHD
Received by <i>[Signature]</i>	Title General Manager	Phone