State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Burger King #6623	☒ FSO ☐ RFE	152	5/7/2020

Address	City/Zip Code
423 Wagner Ave	Greenville OH 45331

License holder	Inspection Time	Travel Time	Category/Descriptive
Tom King LLC	90 min	10 min	C45

Type of Inspection (check all that apply)
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☒ Follow up
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation

Follow up date (if required)

Water sample date/result (if required)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

	Compliance Status	
	Supervision	
1	☐IN ☐OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties
2	☐IN ☐OUT ☐ N/A	Certified Food Protection Manager
	Employee Health	
3	☐IN ☐OUT ☐ N/A	Management, food employees and conditional employee; knowledge, responsibilities and reporting
4	☐IN ☐OUT ☐ N/A	Proper use of restriction and exclusion
5	☐IN ☐OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events
	Good Hygienic Practices	
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use
7	☐ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth
	Preventing Contamination by Hands	
8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed
9	☐ IN ☐ OUT ☐N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☒ IN ☐OUT ☐ N/A	Adequate handwashing facilities supplied & accessible
	Approved Source	
11	☐ IN ☐ OUT	Food obtained from approved source
12	☐ IN ☐ OUT ☐N/A ☐ N/O	Food received at proper temperature
13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☐N/A ☐ N/O	Required records available: shellstock tags, parasite destruction
	Protection from Contamination	
15	☒ IN ☐ OUT ☐N/A ☐ N/O	Food separated and protected
16	☒ IN ☐ OUT ☐N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized
17	☐ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food
	Time/Temperature Controlled for Safety Food (TCS food)	
18	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooking time and temperatures
19	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper reheating procedures for hot holding
20	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling time and temperatures
21	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper hot holding temperatures
22	☐ IN ☐ OUT ☐N/A	Proper cold holding temperatures

	Compliance Status	
	Time/Temperature Controlled for Safety Food (TCS food)	
23	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper date marking and disposition
24	☒ IN ☐ OUT ☐N/A ☐ N/O	Time as a public health control: procedures & records
	Consumer Advisory	
25	☐ IN ☐ OUT ☐N/A	Consumer advisory provided for raw or undercooked foods
	Highly Susceptible Populations	
26	☐ IN ☐ OUT ☐N/A	Pasteurized foods used; prohibited foods not offered
	Chemical	
27	☐ IN ☐ OUT ☐N/A	Food additives: approved and properly used
28	☐ IN ☐ OUT ☐N/A	Toxic substances properly identified, stored, used
	Conformance with Approved Procedures	
29	☐ IN ☐ OUT ☐N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☐N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☐ OUT ☐N/A	Critical Control Point Inspection
36	☐ IN ☐ OUT ☐N/A	Process Review
37	☐ IN ☐ OUT ☐N/A	Variance

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

Public health interventions are control measures to prevent foodborne illness or injury.

State of Ohio
Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
Burger King #6623	Follow Up	5/7/2020

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

Safe Food and Water		
38	☐ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required
39	☐ IN ☐ OUT	Water and ice from approved source
Food Temperature Control		
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate
Food Identification		
44	☐ IN ☐ OUT	Food properly labeled; original container
Prevention of Food Contamination		
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display
47	☐ IN ☐ OUT	Personal cleanliness
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables
Proper Use of Utensils		
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant and cloth glove use
Utensils, Equipment and Vending		
54	☐ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☐ IN ☐ OUT ☐N/A	Warewashing facilities: installed, maintained, used; test strips
56	☒ IN ☐ OUT	Nonfood-contact surfaces clean
Physical Facilities		
57	☐ IN ☐ OUT ☐N/A	Hot and cold water available; adequate pressure
58	☒ IN ☐ OUT ☐N/A	Plumbing installed; proper backflow devices
59	☐ IN ☐ OUT ☐N/A	Sewage and waste water properly disposed
60	☐ IN ☐ OUT ☐N/A	Toilet facilities: properly constructed, supplied, cleaned
61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities maintained
62	☒ IN ☐ OUT	Physical facilities installed, maintained, and clean
63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated areas used
64	☐ IN ☐ OUT ☐N/A	Existing Equipment and Facilities
Administrative		
65	☐ IN ☐ OUT ☐N/A	901:3-4 OAC
66	☐ IN ☐ OUT ☐N/A	3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS**=corrected on-site during inspection **R**=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
8	2.2C	C	Observed proper glove use + knowledge by all on staff present	☒	☐
				☐	☐
				☐	☐
				☐	☐
15	3.2C	C	Observed taco no longer on menu therefore not present.	☒	☐
				☐	☐
				☐	☐
11	4.5A	C	observed no residue build up on pop nozels	☒	☐
				☐	☐
24	3.4I	C	Observed use of timer for time controlled meats.	☒	☐
				☐	☐
				☐	☐
56	4.5A	NC	Observed clean hoods. Last cleaning was April 2020.	☐	☐
				☐	☐
				☐	☐

Person in Charge	Date: 5/7/2020
Sanitarian	Licensor: OCHD

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

State of Ohio

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
Burger King #6623	Follow up	5/7/2020

Observations and Corrective Actions (continued)

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection, R=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
58	5.1D	C	Observed metal device keeping drain pipe above the ground the proper distance.	☒	☐
	5.15	NC	Observed a very clean faucet in the women's restroom	☒	☐
62	6.1A	NC	Observed no broken tiles in the women's room and the floor was not sticky. The tile in the men's room will be fixed. The build up on the freezer door is better and frequency of cleaning has been increased. They are doing their best with the floor and will see about regrouting in the future	☒	☐
	6.4B	NC		☐	☐
	6.1G	NC		☐	☐

Person in Charge:	Date: 5/7/2020
Sanitarian:	Licensor: DCHD

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)

State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Burger King #6623	☒ FSO ☐ RFE	152	03/26/2020
Address	**City/State/Zip Code**		
423 Wagner Ave	Greenville/45331		
License holder	**Inspection Time**	**Travel Time**	**Category/Descriptive**
Tom King, LLC	165	10	C45

Type of Inspection (check all that apply)
☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation

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	Preventing Contamination by Hands	
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30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production
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32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
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State of Ohio
Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
Burger King #6623	Standard CCP	03/26/2020

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
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41	☐ IN ☐ OUT ☐ N/A ☒ N/O	Plant food properly cooked for hot holding
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate
Food Identification		
44	☐ IN ☒ OUT	Food properly labeled; original container
Prevention of Food Contamination		
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected
46	☒ IN ☐ OUT	Contamination prevented during food preparation, storage & display
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits and vegetables
Proper Use of Utensils		
50	☐ IN ☒ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used
53	☐ IN ☐ OUT ☒ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use
Utensils, Equipment and Vending		
54	☒ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒ IN ☐ OUT ☐ N/A	Warewashing facilities: installed, maintained, used; test strips
56	☐ IN ☒ OUT	Nonfood-contact surfaces clean
Physical Facilities		
57	☒ IN ☐ OUT ☐ N/A	Hot and cold water available; adequate pressure
58	☐ IN ☒ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices
59	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed
60	☒ IN ☐ OUT ☐ N/A	Toilet facilities: properly constructed, supplied, cleaned
61	☒ IN ☐ OUT ☐ N/A	Garbage/refuse properly disposed; facilities maintained
62	☐ IN ☒ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☐ IN ☒ OUT	Adequate ventilation and lighting; designated areas used
64	☒ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities
Administrative		
65	☐ IN ☐ OUT ☒ N/A	901:3-4 OAC
66	☒ IN ☐ OUT ☐ N/A	3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS**=corrected on-site during inspection **R**=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
27/35	3.4I	C	Observed unlabeled deli meat for time/temp control as part of 4 hours time control on line. Employee discarded	☐	☒
62	6.1A	NC	Observed food debris catching in grooves where grout has worn away throughout facility. Need plan to fix grout.	☐	☒
62	6.4B	NC	Observed food & other debris on floors, ceiling, & wall tile throughout facility. Need plan to fix cleanliness of facility	☐	☒
16/35	4.5A1	C	Observed residue in pop nozzle and on surfaces of drive thru pop machine & currently unused dine in Coca-Cola machine.	☐	☐

Person in Charge: [signature] Date: 3/26/2020

Sanitarian: Chris Curtis Licensor: DCHD

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio
Continuation Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
Burger King #6623	Standard CCP	03/26/2020

Observations and Corrective Actions (continued)
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
56	4.5A2	NC	Observed build up of grease and dust on hood & hood sides as well as the back and sides of friers and hot hold station	☐	☒
58	5.1D	NC	Observed ice machine drain laying on Floor drain w/no air gap	☐	☒
50	3.2K	NC	Observed Ice scoop laying on pop machine and not in provided holder	☐	☐
81/35	2.2C	C	Observed assistant manager (PIC) Michael touch money with gloves on, then touch his face, then touch his phone, then went to clean the prep sink and then do dishes. Gloves were removed while near office and then hands were not washed before putting on new gloves to satisfy customer order.	☒	☐
62	6.4B	NC	Observed severe frost build up around walk-in freezer door.	☐	☐
151/35	3.2C	C	Observed uncovered tacos sitting under walk-in freezer condensor unit with ice fallen on it. PIC discarded	☒	☐
44	3.2D	NC	Observed working bottle of clear liquid near bacon oven. Employee labelled as water.	☒	☐
63	6.1I	NC	Observed several cracked or dislodged light shields throughout facility.	☐	☒
62	6.1A	NC	Observed missing ceiling panel above carbonation unit in dry storage. Employee placed missing tile from where it was removed to one side.	☒	☒
62	6.1.G	NC	Observed seal around Flame broiler hood on ceiling coming down.	☐	☐

Person in Charge: [signature]	Date: 3/26/2020
Sanitarian: Chris Cerrito	Licensor: DCHD

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)

State of Ohio
Continuation Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of Inspection	Date
Burger King #6623	Standard CCP	3/26/2020

Observations and Corrective Actions (continued)

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
62	6.1A	NC	Observed cracked & missing tile in both men's & women's restrooms.	☐	☒
62	6.4B	NC	Observed sticky floor in women's restroom	☐	☒
58	5.1 S	NC	Observed corrosion on faucet in women's restroom sink.	☐	☒
62	6.4B	NC	Observed trash and sticky debris on floor and drain area under pop machine in dining area.	☐	☐
			CRITICAL CONTROL POINTS	☐	☐
8/35	2.2C	C	III. Prevent contamination by hands Observed improper washing and glove use by PIC.	☐	☐
15/35	3.2C	C	VII Protection from Contamination - Observed uncovered product in walk-in freezer contaminated by ice from condenser	☐	☐
16/35	4.5A1	C	- Observed residue on pop machine food contact surfaces	☐	☐
24/35	3.4I	C	VI Time/Temp Controlled Safety Food Observed undated time controlled deli meat on line.	☐	☐
			COVID-19 Protections Drive thru only @ this time - Need to increase cleanliness	☐	☐
			No general Manager @ facility 2 assistant managers - Michael (PIC @ time) and Joyce. (Michael is temp from Dayton)	☐	☐

Person in Charge:	Date: 3/26/2020
Sanitarian: Chris Canada	Licensor: DCHD

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)