

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Bar M. DBA Sideliners	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1128	Date 1/11/17
Address 17 E. Main St Versailles	Category/Descriptive C45		
License holder Karen Mescher	Inspection time (min) 70	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

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

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

3.4G) Observed TCS RTE foods date marked with 8 days. All TCS RTE foods shall be dated for 7 days and discarded or consumed. The day the container is open counts as day 1 and products can be kept for 6 additional days.

4.14) No thermometers in 3 of the 4 deep freezers. All cold holding units shall be equipped with a thermometer. Please acquire as soon as possible.

Inspected by Alicia Schuiteman	R.S./SIT # 1164029	Licensors DCHD
Received by Lisa Morgan	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Bar m DBA Sideliners	Type of visit Standard	Date 1/11/17
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Violation(s)/Comment(s)

7.1K Observed mouse traps in the dry storage area. Rodent bait stations shall be contained in a covered, tamper-resistant bait station.

Notes:- Discussed employee health policy, body fluid clean up kit Please, create ASAP.

- Monitor the build up on the vents in the restrooms.

3.4F) Observed Whipped butter sitting on the counter holding @ 60°F. All TC's foods shall be maintained @ 41°F or below. PIC threw butter out at time of inspection. Corrected!

Inspected by Sanya Chintu	R.S./SIT # 1104029	Licensgr DCHD
Received by Diana Mangon	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Bar m DBA Sideliners	License number 1128	Date 1/11/17
Address 17. E. Main St Versailles	Category/Descriptive C4S	
License holder Karen Mescher	Inspection time (min) 30	Travel time (min)

Comments:

VI) Observed TCS RTE foods date marked with 8 days. All TCS RTE foods shall be dated for 7 days and discarded or consumed by the 7th day. The day the container is open counts as day 1 and the products can be kept for 6 additional days.

VI) Observed whipped butter sitting on the counter holding @ 66°F. All TCS foods shall be maintained at 41°F or below. PIC threw butter out at time of inspection.

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
tomatoes	cold hold	38 F	hamburger	hot hold	154°F
Corn	hot hold	171 F	hash browns	hot hold	160°F
Chili	hot hold	136 F			
Milk	cold hold	40 F			
Pizza	hot hold	167 F			
lettuce	Cold hold	41 F			
Sloppy joes	cold hold	40 F			
Inspected by <i>Karina Schmitz</i>	R.S./SIT# 164029	Licensor DCHD			
Received by <i>Lisa Mangen</i>	Title		Phone		