

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Best Bite Grill</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>194</i>	Date <i>1-12-17</i>
Address <i>22 N Center St. Versailles</i>	Category/Descriptive <i>C45</i>		
License holder <i>William & Leslie Coomer</i>	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

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

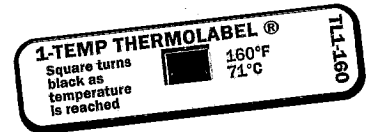
4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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)

(3.2C) Observed raw eggs stored above potatoes. Discussed to store raw eggs below potatoes to protect from cross contamination. PIC corrected at time of inspection.

(4.5) Observed ~~an~~ a build up on double door freezer handle and inside microwave. Discussed non food contact surfaces shall be cleaned sight to touch. critical.

(3.4G) Observed pans of ham, ribs, turkey with 1-4-17 date. PIC stated the items were prepped yesterday & employees did not change date. Discussed all TCS RTE foods shall be

Inspected by <i>Megan Kellew</i>	R.S./SIT # <i>143136</i>	Licenser <i>Darke CO H/D</i>
Received by <i>William Coomer</i>	Title <i>Owner</i>	Phone <i>937-827-0011</i>

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Best Best Grill	Type of visit Standard	Date 1-12-17
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Violation(s)/Comment(s)

(3.46 continued.) date marked for 7 days to limit growth. PIC corrected at time of inspection. critical.

Inspected by Megan Keller	R.S./Sjt # 143136	Licenser Parke Co H/D
Received by Heslie Connor	Title Owner	Phone 437-827-0011

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Best Bite Grill	License number 194	Date 1-12-17
Address 22 N Center St. Versailles	Category/Descriptive C45	
License holder William & Leslie Coomer	Inspection time (min)	Travel time (min)

Comments:

VII. Observed raw eggs stored above potatoes. Discussed to store raw product below potatoes to protect from contamination **CORRECTED**.

VI. Observed numerous items with old date on them PIC stated they were prepared yesterday & date was not changed. Discussed to accurately date make TCS RTE foods for 7 days & discard after 7th day to limit growth.

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
Turkey	Cold Hold	37	Roast	COOKING	143
Chicken	Cold Hold	36			
Gravy	Hot Hold	170			
Mashed pot	Hot Hold	163			
tomato	Cold Hold	39			
lettuce	Cold Hold	38			
eggs	Cold Hold	36			
Inspected by Megan Kelleu	R.S./SIT# 143136	Licenses Darke Co HD			
Received by Leslie Coomer	Title Owner	Phone 937-827-0011			