

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Birts store	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 2009	Date 1-11-16
Address 501 main st. New Weston		Category/Descriptive C3S	
License holder Brad Birt	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	Employees health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

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

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, specification 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

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 DAC
3701-21 OAC

Violation(s)/Comment(s)

(3.4G) Observed numerous cold meats in front deli case without a date. Discussed all RTE foods shall be date marked for 7 days and discarded after the 7th day to limit growth. Critical Day meat was open counts as day 1.

(3.5C) Observed self service candy without label information. Discussed items for self service shall provide the following labeling info: common name of food, a list of ingredients in ascending order of

Inspected by Meghan Kausee	R.S./SIT # 143136	Licensor Dartle CO HD
Received by Marie Heitkamp	Title	Phone



State of Ohio
Continuation Report

DATE 2-11-16

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Facility name Birts Store	Type of inspection Standard
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Violation(s)/Comment(s)

(3.5 C Cont.)

predominance by weight, an accurate quantity of contents, and name & place of business of the manufacturer, packer, or distributor. If food source for each major allergen is not included in ingredient list, info shall be provided.

NOTE: Walk-in holding at 45°F. Discussed to monitor walk-in to ensure it is going through defrost. If cooler maintains at 45°F. Food shall be moved to other walk-in. Cold holding shall be ↓ 41°F to limit growth. PIC called and work order placed.

Inspected by Megann Kauer	R.S./SIT# 1/3136	Licensors Darke Co HD
Received by Marie Leitkamp	Title	Phone