

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>BISTRO OFF BROADWAY</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>82</b>	Date <b>11-5-15</b>
Address <b>117 E. 5th ST. GREENVILLE</b>		Category/Descriptive <b>CYS</b>	
License holder <b>TED ABNEY</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 specify		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	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, 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 OAC
3701-21 OAC

#### Violation(s)/Comment(s)

(4.5) Observed a build up of (debris) growth on pop gun in bar area. Discussed to clean gun nozzles on a more frequent basis to limit growth. critical.

\* Discussed that all TCS, RTE foods shall be date marked for 7 days and after the 7th day discarded to limit growth.

\* Next hood cleaning is 11/16

Inspected by <b>Megan Kaisev</b>	R.S./SIT # <b>143136</b>	Licensor <b>Darke Co HID</b>
Received by <b>Lisa M. Vossard</b>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>BISTRO OFF BROADWAY</b>	License number <b>82</b>	Date <b>11-5-15</b>
Address <b>117 E. 5th ST. GREENVILLE</b>	Category/Descriptive <b>C4S</b>	
License holder <b>TED ABNEY</b>	Inspection time (min) <b>X</b>	Travel time (min)

**Comments:**

vii. Observed a build up of growth on pop nozzles in bar area on pop gun. Discussed to clean nozzles on a more frequent basis 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
Bean Soup	cooking <del>Hot hold</del>	205°F	tom. Soup	hot hold	186°F
milk	cold hold	34°F	mexican Soup	hot hold	190°F
marinara	Hot hold	151°F			
chicken	cooking	168°F			
mexican Corn chowder	cold hold	30°F			
pork	cold hold	38°F			
tomato sliced	cold hold	35°F			
Inspected by <b>Megan Keown</b>	R.S./SH# <b>143/36</b>	Licensr <b>Darke</b>	<b>Q</b>	<b>HPD</b>	
Received by <b>Risa M. Doward</b>	Title	Phone			