

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BISTRO OFF BROADWAY		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 82	Date 12-28-16
Address 117 E. 5th St GREENVILLE			Category/Descriptive C45	
License holder TED ABNEY		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

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

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
<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

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

<input checked="" type="checkbox"/> 7.0	Labeling and identification
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)

(7) Observed chemicals stored in dry storage area without the name displayed on the product. Discussed working containers used for cleaners & sanitizers taken from bulk supplies shall be clearly identified with the common name of the product. Please label spray bottles.

(4.5A) Observed a build up of food debris in prep table and bread holding cabinet in salad area. Discussed non food contact surfaces of equipment shall be free of an accumulation.

Inspected by Tracyan Keller	R.S./SIT # 143136	Licenser Darke Co #10
Received by Lisa Vassar	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Bistro Off Broadway	Type of visit Standard	Date 12-28-14
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Violation(s)/Comment(s)

(4.5A CONT.) of dust, dirt, food debris, and other debris. Please clean as often as necessary to prevent/limit build up.

(3.4F) Observed butter stored in cups (individual portions) at room temperature. The manufacture states to keep product refrigerated. Discussed all TCS products shall be stored 41°F or below unless time as a public health control is used. Discussed public health guidelines. Critical.

Notes: Discussed new rule changes.
Handouts given.

Inspected by Megan Keller	R.S./SIT # 173136	Licenser Darke Co HIP
Received by Kara Voward	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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Comments:

VI. Observed individual butter cups stored at room temperature & manufacture container states to keep refrigerated. Discussed all RTE products shall be kept 41°F to limit growth.

Manager passed level 2 Training!
 Congrats.

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
milk	cold Hold	31°F	marinara	cold Hold	33°F
eggs	cold Hold	32°F	gravy	Hot Hold	169°F
rice	cold Hold	33°F	milk	cold Hold	35°F
Soup 1	Hot Hold	160°F	eg		
Soup 2	Hot Hold	165°F			
tomato slice	cold Hold	38°F			
lettuce	cold Hold	38°F			
Inspected by Megan Kelleu	R.S./SIT# 143136	Licensors Darke Co HD			
Received by Lisa Voward	Title	Phone			