

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Blue 3 White Tavern	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 170	Date 1-7-16
Address 25 N. Main Street North Star		Category/Descriptive C3S	
License holder Larry Bubeck	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
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
<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
<input checked="" type="checkbox"/> 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)

34 (B-20) Observed ham, sausage, bacon dated 12/31/15 in the pizza prep table corn dated 12/30 and gray 12/20 in the walk in. Discussed that all TCS RTE foods shall be date marked for 7 days & discarded after the 7th day to limit growth. PIC voluntarily discarded items in pizza prep table.

38 (A) Observed pork and ground sausage thawing on the ground in a pan in the walk in. Also observed canned goods on the floor in the storage room. For all food storage shall be 6" above the floor to prevent contamination from the premises. **CORRECTED**

Inspected by Megan Kaiser	R.S./SIT # 143/36	Licensor Darke CO HD
Received by Larry Bubeck	Title	Phone



State of Ohio
Continuation Report

1/7/16

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Blue & White Tavern	Type of inspection Standard
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Violation(s)/Comment(s)

U.I.A) PIC approached before inspection that he plans to patch the hole in ceiling this week. Discussed ~~that~~ that repair shall be smooth & easily cleanable for cleaning.

U.I.I) Observed missing shield from light above prep area table. Light bulbs shall be shielded in areas where there is food exposed. CORRECTED!

NOTES:

Discussed sour cream, butter, chicken salad containers are a single use article and may not be reused for food storage.

Inspected by Megan Kaiser	R.S./SIT # 143136	Licensors Darke Co HD
Received by Sarah Budic	Title	Phone