

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Burger King 4623		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 152	Date 5.2.16
Address 423 Wagner Ave. Greenville		Category/Descriptive C4S		
License holder Tom King LLC		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, specifications 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
<input checked="" type="checkbox"/> 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)

4.1v) No thermometer in the Skake refrigerator. Discussed cold holding equipment use for time temperature controlled for safety food shall be equipped with at least 1 integral temperature measuring device that is located to allow easy viewing of temperature for food safety. Temperature at the time of inspection was 52°. Food products were voluntarily discarded at time of inspection.

4.5A) Observed a build up of debris in the walk in cooler floor. Discussed to clean on a more frequent fryer area.

Inspected by Laura Schriener	R.S./SIT # 1164029	Licensors Darke Co Health Dept
Received by [Signature]	Title	Phone



State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

5-2-16

Facility name Burger King 6623	Type of inspection Standard
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Violation(s)/Comment(s)

4.5A cont.) basis so the floor surface is cleaned sight to touch. Critical.

4.5A) Observed a build up of debris around the shake machine station and deep fryers. Non-food-contact surfaces of equipment shall be kept free of an accumulation of food residue and debris. Please clean equipment and surrounding areas at a more frequent basis to limit build up.

Notes: Discussed employee health policy, body fluid spill clean up kit & manager's training documents. Documents given.

Inspected by Anna Schurterma	R.S./SIT # 164029	Licenser Darke Co Health Dept
Received by 	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Burger King Lele23	License number 152	Date 5.2.14
Address 423 Wagner Ave. Greenville	Category/Descriptive C4S	
License holder Tom King LLC	Inspection time (min)	Travel time (min)

Comments:

Satisfactory at time of inspection.

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
Salad	cold hold	40'	Fish	not hold	160°
fries	hot hold	155'			
hamburgers	cold hold	2'			
tomatoes	cold hold	38'			
lettuce	cold hpld	41'			
chicken	cold hold	39°			
chicken nuggets	hot hold	143'			
Inspected by <i>Jamua Schurelerma</i>	R.S./SIT# 164029	Licensor Darke Co Health Dept			
Received by <i>[Signature]</i>	Title	Phone			