

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Catering by Michael	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1028	Date 5-18-16
Address 213 Warren St. Greenville		Category/Descriptive C48	
License holder Michael James	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

<input checked="" type="checkbox"/>	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

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

<input checked="" type="checkbox"/>	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)

3.2 K) Observed a cup in the breading container. Scoops shall have a designated handle which can be stored above the top of the food and the container. Please replace cup with a scoop w/ a handle, and have handle out of the product

3.02 Q) Observed foam cups, food party trays on floor in dry storage room. Also observed a box of vegetables on the freezer floor. Food and ^{food} products ~~food~~ ~~shall~~ be stored ~~in~~ ~~shall~~ ~~be~~ 6" above the floor to be protected from contamination.

Inspected by Anna Schmitz	R.S./SCL# 169029	Licensor Darke Co Health Dept
Received by [Signature]	Title	Phone



State of Ohio Continuation Report

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5-18-16

Facility name Catering by Michael	Type of inspection Standard
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Violation(s)/Comment(s)

3.24) Observed a build up on the walk in fan and the fans stored under 3 compartment sink. Please clean items so there is no cross contamination of dust particles on the food.

3.24) Observed a flap missing and debris built up on the vent cover above ware washing area. PIC stated a work order is in and they are waiting on parts from Lowes. Please repair as soon as possible.

3.4G) Observed several homemade dressings and left overs with out a date. At time of inspection PIC threw items away. Discussed how RTE TCS foods shall be date marked with 7 days and discarded after 7th day. Please, date mark all RTE TCS foods to prevent growth of bacteria.

4.5A) Observed a build up of cobwebs / food debris in and around fryers and mixer areas and clean pot & pan storage. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust and food residue. Please clean at a more frequent basis to prevent build up.

Inspected by Tamia Schutte	R.S./SIT # 1164029	Licensor Darke Co HD
Received by [Signature]	Title	Phone



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Violation(s)/Comment(s)

6A)	Observed absorbent ceiling tiles within the food prep and ware washing area. Nonabsorbent tiles are needed to be installed in areas subject to moisture. Such as food preparation; ware washing areas. 6 months 6 months will be given to update the ceiling tiles.
6.II)	Observed several lights missing the light shields in the kitchen area. Light bulbs shall be shielded, coated where there is exposed food, clean equipment.
4.4)	Observed the dish machine putting 200ppm plus sanitizer in the machine. When we tested the machine 0ppm appeared on the test strip. PIC stated Kessco has been at the facility several times attempting to repair the machine. Please continue to use your 3 compartment sink until dishwasher is fixed.
NOTES	Discussed the body fluid spill clean up kit, employee health policy, and manager's training documents given

Inspected by Sandra Schmitz	R.S./SIT # 164029	Licensor Darke Co (H)
Received by [Signature]	Title	Phone

Critical Control Point Inspection

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License holder Michael James	Inspection time (min)	Travel time (min)

Comments:

VI) TCS foods- Observed several homemade dressing and left over catering items without a date. At time of inspection PIC voluntarily threw away items. Discussed how RTE TCS foods shall be dated with 7 days and discarded after the 7th day. Please date mark all RTE TCS foods.

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
potato soup	COOKING	170°F			
lettuce	cooling	39°F			
milk	COOLING	35°F			
chicken broth	COOKING	200°F			

Inspected by <i>[Signature]</i>	R.S./SIT# 164029	Licensor Darke Co Health Dept
Received by <i>[Signature]</i>	Title	Phone