

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Catering by Michael</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>10285</i>	Date <i>1-21-16</i>
Address <i>213 Warner St, Greenville</i>		Category/Descriptive <i>C49</i>	
License holder <i>Michael James</i>	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
	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)

4.4) Observed the dishwasher not putting enough sanitizer in machine. The machine needs repaired & output should be 50ppm. We should use the 5 tank sink until dishwasher is fixed.

Inspected by <i>Cecile Halthaus</i>	R.S./SIT # <i>1102</i>	Licensor <i>Danice W HO</i>
Received by <i>[Signature]</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Catering By Michael</i>	License number <i>1028</i>	Date <i>1-21-16</i>
Address <i>213 Warren St, Greenville</i>	Category/Descriptive <i>C4G</i>	
License holder <i>Michael James</i>	Inspection time (min)	Travel time (min)

Comments:

satisfactory at the 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
<i>spaghetti sauce</i>	<i>cooking</i>	<i>190°F</i>			
Inspected by <i>Winnie Hutchins</i>	R.S./SIT# <i>1202</i>	Licensor <i>Darce W HD</i>			
Received by <i>Douglas</i>	Title		Phone		