

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Coles Front Street Inn</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>10660</i>	Date <i>1-11-17</i>
Address <i>812 Front St. Greenville</i>	Category/Descriptive <i>C45</i>		
License holder <i>Monica Sainington</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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input checked="" type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

(2.4c) No health policy available at time of inspection. Discussed employees shall be informed in a verifiable manner of their responsibility to report to PIC information about their health as it relates to diseases that are transmissible through food. example given.

(3.2) Observed bowl stored in sugar container. Discussed a utensil with handle (scoop) measuring cup) shall be used if going to be stored in product with handle extended out of the product to protect from cross contamination by hands.

Inspected by <i>Aregan Kellew</i>	R.S./SIT # <i>143136</i>	Licenser <i>Darke Co HO</i>
Received by <i>P. [Signature]</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Coles Front Street Inn	Type of visit Standard	Date 1-11-17
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Violation(s)/Comment(s)

(5.4F) Observed trash can stored outside with a missing lid. Discussed waste holding units stored outside shall be covered with tight fitting lid.

(6.4D) Observed build up of grease on hood. Discussed to clean hood as often as necessary so it is not a source of contamination.

(4.1) Observed blade on can opener with finish off. Please repair blade so it good repair.

Note: Discussed will look up hand sink

- Commercial potato salad shall be used prior to expiration date
- New floor looks great. Thanks.

Inspected by Megan Kelley	R.S./SIT # 143136	Licensors TAMM CO HD
Received by John Kelly	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Coles Front Street Inn</i>	License number <i>1060</i>	Date <i>1-11-17</i>
Address <i>812 Front St. Greenville</i>	Category/Descriptive <i>C45</i>	
License holder <i>Monica Saintgton</i>	Inspection time (min)	Travel time (min)

Comments:

Discussed level 2 Training shall be complete by March 1st. Training opportunity handouts given.

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>peas</i>	<i>Hot Hold</i>	<i>180°F</i>	<i>tomato slice</i>	<i>Cold + hold</i>	<i>40°F</i>
<i>brown gravy</i>	<i>Hot Hold</i>	<i>150°F</i>	<i>ham</i>	<i>Cold + hold</i>	<i>39°F</i>
<i>Sausage gravy</i>	<i>Hot Hold</i>	<i>146°F</i>	<i>cole slaw</i>	<i>Cold + hold</i>	<i>37°F</i>
<i>veg soup</i>	<i>Hot Hold</i>	<i>157°F</i>	<i>lamb meat</i>	<i>Cold Cold</i>	<i>37°F</i>
<i>chili</i>	<i>Hot Hold</i>	<i>160°F</i>	<i>chili</i>	<i>COOKING</i>	<i>170°F</i>
<i>chicken noodle</i>	<i>Hot Hold</i>	<i>147°F</i>	<i>beef</i>	<i>COOKING</i>	<i>200°F</i>
<i>lettuce</i>	<i>Cold Hold</i>	<i>38°F</i>			
Inspected by <i>William Keller</i>	R.S./SIT# <i>143136</i>	Licensor <i>Danke Co HD</i>			
Received by <i>Monica Saintgton</i>	Title	Phone			