

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility COLES Front Street Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1060	Date 2-4-16
Address 812 Front St. Greenville	Category/Descriptive C45		
License holder MONICA Saintignon	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input checked="" 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	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
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)**

Note: Delivery at time of inspection.  
 : Last Hood cleaning 12/5/15. Discussed vents shall be taken down in between scheduled hood cleanings to prevent accumulation of dust and grease.  
 : Storage order of refrigeration looks great! Keep it up.

Inspected by Megan Kaiser	R.S./SIT # 143136	Licenser Darke CO F-10
Received by Gene Sandigan	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Cole's Front Street Inn</b>	License number <b>1060</b>	Date <b>2-4-16</b>
Address <b>812 Front St. Greenville</b>	Category/Descriptive <b>CHS</b>	
License holder <b>Monica Saintignon</b>	Inspection time (min)	Travel time (min)

**Comments:**

Discussed to date sliced lettuce for 7 days if product is not used within (24 hours) 1 day.

Food safety handouts Requested.  
Thawing, storage order, cooling, and cooking temperatures 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
eggs	cooking	180°F	sausage gravy	Hot Hold	160°F
tomato diced	cold hold	36°F	milk	Cold Hold	35°F
ham diced	cold hold	37°F			
cole slaw	cold hold	35°F			
sausage patty	Hot Hold	200°F			
cottage cheese	cold hold	38°F			
chili	Hot Hold	170°F			
Inspected by <b>William Kaiser</b>	R.S./SIT# <b>143131</b>	Licensors <b>Darke Co #110</b>			
Received by <b>Monica Saintignon</b>	Title	Phone			