

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Comfort Inn		Check one <input checked="" type="checkbox"/> IFSO <input type="checkbox"/> RFE	License number 153	Date 10-26-16
Address 1190 E. RUSS Rd. Greenville		Category/Descriptive C45		
License holder Landmark Star Properties		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

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

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

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

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

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(Notes) • Dishmachine temp. log available at time of inspection. Heat strip was tested and turned black. Wash 183°F Rinse 186°F.

• Discussed renovation with manager. Paper work will be emailed on requirements.

• Cold holding is 41°F or below.

(3.4 F) Observed record sheet for time without temperature control displaying waffle batter is discarded every three days. The batter shall be cooked and served or discarded within 4 hours from the point

Inspected by Megan Kaise	R.S./SIT # 143136	Licenser Dance CO HD
Received by Elie Arndt	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Comfort Inn	Type of visit Standard	Date 10-26-14
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Violation(s)/Comment(s)

(3.4 F continued) in time when the food is removed from temperature control. Discussed issue with employee and manager. I will need documentation (study) from manufacturer if the product is safe for a period longer than 4 hours. Manager stated they got a new machine and employee stated she started documenting a 3 day shelf life at this time.

Inspected by Megan Kaiser	R.S./SIT # 143136	Licenser Danko CO HD
Received by Ede Arnold	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Comfort Inn</i>	License number <i>153</i>	Date <i>10-26-16</i>
Address <i>1190 E. Russ Rd. Greenville</i>	Category/Descriptive <i>C4S</i>	
License holder <i>Landmark Star Properties</i>	Inspection time (min)	Travel time (min)

Comments:

- Discussed to follow time without temperature (plans) procedures until study is shown permitting the waffle batter can maintain in the temperature danger zone for more than 4 hours.

Employee displayed great personal hygiene → handwashing and glove use.

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>bacon</i>	<i>Hot Hold</i>	<i>140°F</i>			
<i>scrambled eggs</i>	<i>Hot Hold</i>	<i>140°F</i>			
<i>milk</i>	<i>cold Hold</i>	<i>40°F</i>			
<i>*Waffle batter</i>	<i>cold Hold</i>	<i>61°F</i>			
Inspected by <i>Megan Kausew</i>		R/S/SIT# <i>193136</i>	Licensor <i>Darke Co FHO</i>		
Received by <i>Edel</i>		Title		Phone	