

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Comfort Inn</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>153</i>	Date <i>3-25-16</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)	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 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

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

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	Laundering
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: Wash 180°F Rinse 190°F

(5.10) observed food debris in handwashing sink. Discussed handwashing sinks may not be used for any other purpose than handwashing. Discussed to use a cart for dirty dishes to help prevent debris going into hand sink. To protect from contamination.

Discussed new rule changes. Per general manager meeting will be held in a month to discuss regulations.

Inspected by <i>Trigam Kausew</i>	R.S./SIT # <i>143136</i>	Licenser <i>Darke CO HL</i>
Received by <i>[Signature]</i>	Title <i>General Manager</i>	Phone <i>316-5252</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Comfort Inn	License number 153	Date 3-25-16
Address 1190 E. Russ Rd. Greenville	Category/Descriptive C45	
License holder Landmark Star Properties	Inspection time (min)	Travel time (min)
Comments: (III) Observed food debris in handwashing sink. Discussed handwashing sinks may not be used for any other purpose to protect from cross contamination. Waffle batter log is up to date. Keep it up.		

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
Scrambled eggs	Hot Hold	160°F			
Bacon	Hot Hold	139°F			
Milk	Cold Hold	38°F			
Yogurt	Cold Hold	39°F			
Inspected by Morgan Kaiser	R.S./SIT# 143136	Licenser Darke CO HD			
Received by [Signature]	Title General Manager	Phone 311-5252			