

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Double M Diner</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>157</i>	Date <i>1-17-17</i>
Address <i>534 S Broadway Suite 104 Greenville OH</i>		Category/Descriptive <i>045</i>		
License holder <i>Michelle Walker</i>		Inspection time (min) <i>90</i>	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"/> Precicensing <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, 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

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)

Satisfactory at time of inspection.

A-Okay, contacted for service of hood system.

Inspected by <i>Megan Keller</i>	R.S./SIT# <i>143136</i>	Licenser <i>Darke CO #11</i>
Received by <i>Michelle Walker</i>	Title <i>owner</i>	Phone <i>547-3031</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility DOUBLE M Diner	License number 157	Date 1-17-17
Address 534 S. Broadway Suite 104 Greenville OH 453	Category/Descriptive Greenville OH 453	
License holder Michelle Walker	Inspection time (min)	Travel time (min)

Comments:

- Discussed level 2 training.
- Example documents for health policy and bodily fluid clean up will be mailed.

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
chicken salad	cold Hold	31°F	steak	Hot Hold	167°F
pot. salad	cold Hold	37°F	SOUP	Hot Hold	173°F
mac salad	cold Hold	36°F	Sausage gravy	Hot Hold	179°F
milk	cold Hold	38°F			
lettuce	cold Hold	39°F			
tomato	cold Hold	37°F			
chili	Hot Hold	161°F			

Inspected by Megan Kellee	R.S./SIT# 14336	Licensor Darke (C) #110
Received by Michelle Walker	Title owner	Phone 547-3031