

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DOUBLE M DINER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 157	Date 08-08-16
Address 534 S. BROADWAY SUITE 104 GREENVILLE		Category/Descriptive	
License holder MICHELLE WALKER	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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)

- REFRIGERATOR STILL HOLDING AROUND 50°F. PIC STATED IT HAS NOT BEEN SERVICED YET. PLEASE CONTACT MEGAN AT 937-548-4196 x206 →

ITEMS TESTED IN ICE BATH ARE HOLDING 35-40°F. PLEASE CONTINUE TO CHANGE THE ICE TO MAINTAIN TEMPERATURE OF ITEMS. THANKS.

SLICED HAM-37°F
COTTAGE CHEESE-38°F
POT. SALAD-36°F.

WHEN FIXED.

Inspected by Megan Kaiser	R.S./SIT # 143136	Licensor Darke Co #10
Received by Michelle Purkey	Title	Phone

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DOUBLE M DINER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 157	Date 08-08-16
Address 534 S BROADWAY SUITE 104 GREENVILLE		Category/Descriptive C4S	
License holder MICHELLE WALKER	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) THIS AFTERNOON	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	Laundering
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)

(NOTE) DISCUSSED NEW CHANGES IN FOOD CODE. LEVEL 2 TRAINING INFORMATION GIVEN.

(NOTE) NEW DISHMACHINE - COMMERCIAL APPROVED (3.4F) OBSERVED 3 DOOR COOLER HOLDING AROUND 50°F. PIC STATED IT WAS MAINTAINING TEMPERATURE THIS MORNING. PIC CLEANED FILTERS AND TURNED DOWN THE DIAL. DISCUSSED COLD HOLDING SHALL BE 41°F OR BELOW FOR FOOD SAFETY. ITEMS PLACED IN AN ICE BATH IN REFRIGERATOR TO HELP MAINTAIN ITEMS AT PROPER TEMPERATURE. CRITICAL. PIC WILL CALL A WORK ORDER IF UNIT DOES NOT COOL DOWN.

Inspected by Megam Kaiser	R.S./SIT # 143136	Licenser Darke CO #10
Received by Michelle Walker	Title OWNER	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility DOUBLE M DINER	License number 157	Date 08-08-16
Address 534 S BROADWAY SUITE 104	Category/Descriptive C4S	
License holder MICHELLE WALKER	Inspection time (min)	Travel time (min)

Comments:

(VI.) 3 DOOR REFRIGERATOR HOLDING AROUND 50°F. PIC CLEANED FILTERS AND TURNED DIAL DOWN. ITEMS WERE PLACED IN AN ICE BATH INSIDE REFRIGERATOR TO HELP MAINTAIN ITEMS AT PROPER TEMPERATURE. DISCUSSED COLD HOLDING SHALL BE 41°F OR BELOW TO LIMIT GROWTH FOR FOOD SAFETY. RECOMMENDED TO KEEP A DAILY LOG OF COLD HOLDING UNITS TEMPERATURES. PLEASE MONITOR TEMPERATURES OF UNITS. ~~IF~~ TCS RTE ITEMS SHALL HOLD 41°F OR BELOW FOR FOOD SAFETY.

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
Sausage gravy	Hot Hold	165°F			
Milk	Cold Hold	39°F			
Watermelon-cut	Cold hold	41°F			
Mac salad	Cold hold	41°F			
Cottage cheese	Cold hold	41°F			
Cole slaw	Cold hold	41°F			
* Mac salad	Cold hold	47°F			
Inspected by Megan Kaiser	R. S. / S. I. # 143136	Licensor Darke Co HD			
Received by Michelle Walker	Title owner	Phone			