

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

4-13-16

Name of facility El Camino	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1	Date 4-8-16
Address 401 WAGNER GREENVILLE		Category/Descriptive C45	
License holder LOPEZ INC.	Inspection time (min) 45	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

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(4.5) Observed A BUILD UP ON POP NOZZLES. DISCUSSED POP NOZZLES SHALL BE CLEANED ON A MORE FREQUENT BASIS TO LIMIT GROWTH. CRITICAL. PIC TOLD EMPLOYEES TO CLEAN NOZZLES AT TIME OF INSPECTION.

(6.1A) OBSERVED A CEILING TILE ABOVE DISH MACHINE HELD UP BY A STRING. PLEASE REPAIR CEILING TILE SO THEY ARE INTACT, SMOOTH AND EASILY CLEANABLE.

Inspected by <i>Megan Kaiser</i>	R.S./SIT # 143136	Licensor Darke CO HD
Received by <i>[Signature]</i>	Title	Phone



State of Ohio
Continuation Report

4-13-16

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name EL CAMINO	Type of inspection STANDARD
----------------------------	--------------------------------

Violation(s)/Comment(s)

NOTE: DISCUSSED NEW RULE CHANGES. EMPLOYEE HEALTH POLICY AND BODILY FLUID SPILL CLEAN UP PROCEDURES EXAMPLE GIVEN. IF YOU NEED LEVEL TWO INFO PLEASE CALL ME AT 937-548-4196 x206.

(5.10) OVEN IS STILL IN FRONT OF HAND SINK IN WAREWASHING ROOM. DISCUSSED HAND SINKS SHALL BE ACCESSIBLE AT ALL TIMES. DISCUSSED OVEN SHALL BE MOVED TO ALLOW EMPLOYEES GET TO HAND SINK BY MONDAY.

(6.4) OBSERVED THE HOLE IN WALL ABOVE DRY STORAGE. PLEASE REPAIR SO CEILING IS SMOOTH AND EASILY CLEANABLE. ON GOING ISSUE! PIC RAN INTO ISSUES AND REQUESTED 2 MONTHS. CEILING HAS TO BE REPAIRED IN 2 MONTHS.

Inspected by Miriam Kaisev	R.S./SJT # 143136	Licensors DARKE CO HD
Received by [Signature]	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

4-13-16

Name of facility EL CAMINO	License number 1	Date 4-8-16
Address 401 WAGNER GREENVILLE	Category/Descriptive C4S	
License holder LOPEZ INC.	Inspection time (min) 30	Travel time (min)

Comments:

VII. OBSERVED A BUILD UP ON POP NOZZLES. PLEASE CLEAN ON A MORE FREQUENT BASIS TO LIMIT GROWTH. PIC STATED EMPLOYEES WILL CLEAN TODAY.

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
RICE	HOT HOLD	150°F	GUAC.	COLD HOLD	36°F
BEANS	HOT HOLD	160°F	CHICKEN	COOKING	210°F
BEEF	HOT HOLD	170°F	LETTUCE-SLICED	COLD HOLD	37°F
CHICKEN	HOT HOLD	171°F	TOMATO-SLICED	COLD HOLD	35°F
QUESO CHEESE	HOT HOLD	159°F			
BEEF	COOKING	181°F			
CORN MIX	COOKING	190°F			
Inspected by <i>Megan Kaiser</i>	R.S.# <i>193136</i>	Licenser <i>Darke @ HD</i>			
Received by <i>Jia Bandedo</i>	Title	Phone			

12-80