

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FOE #2177	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1058	Date 1-09-17
Address 113 E. Third St. Greenville		Category/Descriptive NC4S	
License holder FOE	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

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)

* Previous violations corrected. Facility looks much better.

* Front freezer scheduled to be thawed Wednesday.

* Level 2 training opportunity given.

Inspected by <i>Melissa Kelley</i>	R.S./SIT# <i>143134</i>	Licensor <i>Dave</i>	Phone <i>CO 410</i>
Received by <i>[Signature]</i>	Title	Phone	

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FOE 2177	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1058	Date 12-27-14
Address 113 E. Third St. Greenville		Category/Descriptive NC4S	
License holder F.O.E.	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) 1-2 weeks	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	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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(3.2y) Observed a build up of ice in both freezers. Discussed to defrost/clean freezers as often as necessary to prevent build up to protect from contamination onto food products.

(3.4) Observed sour cream packets with use by date of 4-11-14 and pizza sauce with a use by date 11-30 in refrigerator in main kitchen area. Discussed all TCS RTE foods shall be discarded after the 7th day to limit growth. critical. PIC voluntarily discarded items at time of inspection. Corrected.

(3.4) Observed growth in pizza & sauce containers stored in the walk-in cooler. Discussed ^{cheese} items shall be discarded

Inspected by Megan Kelley	R.S./SIT # 143134	Licensor Darke Co HD
Received by Shay Lucas	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility F.O.E. 2177	Type of visit Standard	Date 12-29-14
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Violation(s)/Comment(s)

(34 cont.) if growth accumulates. to protect from bacteria. NO date available when cans were open. Discussed all TCS RTE foods shall be dated for 7 days and the day the item is prepared counts as day 1. critical. PIC voluntarily discarded items at time of inspection. corrected.

X (3.5E) NO consumer advisory statement available on the menu for undercooked products served. Discussed if raw, undercooked, or not otherwise processed to eliminate pathogens are served, a consumer advisory is required. Example statement: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please add a consumer advisory to the menu.

X (4.5) Observed a build up of debris inside refrigerator, ice machine, microwave, potato slicer, outside fryers, cart holding fryer baskets, & sides of equipment under the hood. Discussed non-food contact surfaces shall free of an accumulation of dust, food residue, or any other debris. Food contact surfaces shall be cleaned sight to touch. Please clean equipment listed as often as necessary to protect from contamination. critical.

Inspected by Megan Kellew	R.S./SIT # 143134	Licensors Darke CO #10
Received by Mary Lucas	Title	Phone

State of Ohio
Continuation Report

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Violation(s)/Comment(s)

(6.4) Hood ventilation system not working at time of inspection. PIC stated it just broke & they need to get it serviced. Hood ventilation systems shall be ~~remained~~ in good repair. Please notify when hood maintained is fixed. Reminder to see when hood was last cleaned.

NOTES: Discussed new rule changes. Handouts given. If any questions please call at 937-548-4194 x 204.

Inspected by Megan Kelley	R.S./SIT # 143134	Licenser Darke Co H10
Received by [Signature]	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility FOE 2177	License number 1058	Date 12-29-14
Address 113 E 3rd St. Greenville	Category/Descriptive NC45	
License holder F.O.E.	Inspection time (min)	Travel time (min)

Comments:

VI. Observed sour cream packets with use by date of ~~11~~ 4-11-14, pizza sauce with use by date of 11-30, no date on pizza sauce or cheese sauce in walk in cooler. Discussed all TCS RTE foods shall be date marked for 7 days & discarded after the 7th day.

VII. Observed a build up inside ice machine, and potato slicer. Discussed food contact surfaces shall be cleaned sight to touch.

VIII. No consumer advisory available on menu for undercooked foods. Discussed to add a consumer advisory if undercooked foods are served.

***I liked all REMINDER NOTES POSTED!**

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
sauage gravy	Hot Hold	184°F			
sauage patty	Hot Hold	179°F			
bacon	Hot Hold	145°F			
lettuce	Cold Hold	38°F			
tomato	Cold Hold	39°F			
pizza sauce	Cold Hold	38°F			
cheese sauce	Cold Hold	37°F			
Inspected by Miriam Keller	R. S. / S. / T. # 173134	Licensor Darke Co HD			
Received by Harry Lucas	Title	Phone			