

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility F.O.E # 2777	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1058	Date 11-17-15
Address 113 E. Third St.	Category/Descriptive NC45		
License holder FOE	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

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, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

S.1.6) Food worker was using 3 tank sink for handwashing instead of hand sink. Handwashing sink is not convenient for use by employee as located away from food preparation area. Hand sink was lacking soap and paper towels. A hand sink shall be located to allow convenient use by employees in food preparation, food dispensing, and ware washing areas.

#3.4 F) Walk in cooler was holding at 45°F. Bacon, cheese, and the temperature food was 45°F. Time Temperature for food safety food shall be maintained at 41°F or below to prevent bacteria growth.

Inspected by <i>Diana M...</i>	R.S./SIF # 2741	Licenser Darke County Health Dept.
Received by <i>[Signature]</i>	Title	Phone



State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name F. O. E. 2177	Type of inspection Standard
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Violation(s)/Comment(s)

6.1C) Observed missing covering in the women's restroom. The floors in food service operations shall be covered and sealed with the wall junction.

** Repeat violation

Note: Household refrigerators observed in food prep area. When equipment is replaced it must be replaced with commercial equipment. Please contact Health Dept. prior to replacing equipment to ensure correct equipment is installed.

Inspected by Dudana Perry	R.S./SIT # 2741	Licensor Durke County Health Dept
Received by [Signature]	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility FOE # 2177	License number 1058	Date 11-17-15
Address 113 E. Third St, Greenville	Category/Descriptive NC 45	
License holder FOE	Inspection time (min)	Travel time (min)

Comments:

~~III.~~
 Food worker was using 3 tank sink for handwashing instead of handwashing sink. Handwashing sink is not convenient for use by employee as located away from food preparation area. Hand sink was lacking soap and paper towels. Consider installation of additional sink for handwashing.

IV. Food worker was knowledgeable about food safety temperatures.

X. chemicals are stored away from food.

VI. Bacon was being stored at 45°F. Time temperature control ~~***~~ food shall be held at 41°F or below.

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	holding	140°F			
Bacon	storage	45°F			
Eggs	storage	33°F			
Inspected by <i>Oldesti mance</i>	R.S./SIT# 2741	Licensor Darke County Health Dept.			
Received by <i>[Signature]</i>	Title	Phone			