

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility F.O.E. 2177	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1058	Date 2-11-16
Address 113 E. Third St.		Category/Descriptive NC45	
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)	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, specification 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
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
<input checked="" type="checkbox"/> 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)

6.2c) Handwashing sink is missing paper towel dispenser, + paper towels. Each handwashing sink or group adjacent sinks shall be provided with individual, disposable towels. Please provide.

6.4d) Hood very dirty above fryer. Intake + exhaust air ducts shall be cleaned + filters changed so they are not a source of contamination by dust, dirt, and other materials. Please clean.

3.2 Q) Boxes of potato chips found on floor. Food shall be protected from contamination by storing the food at least 6" above the floor.

Inspected by Dulata Munge	R.S./SIT # 2741	Licensor Dale W. Henderson, Dept.
Received by [Signature]	Title	Phone



State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name F.O.E. 2177	Type of inspection 2-11-16
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Violation(s)/Comment(s)

<p>3.2 (a)(7) Found severely dentend can of marinara sauce. Please do not use and return for credit. Storing damaged, spoiled, or recalled food being held in the food service operation. Please monitor items ^{when} received to ensure good condition of products.</p>
<p>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 again.</p>
<p>Note: Household refrigerator 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.</p>
<p>3.4(b) Found cut lettuce and tomato without required seven day date mark. PIC indicated items made the day before and would put labels on items.</p>

Inspected by Nelson Range	R.S./SIT # 2771	Licensor Darke Co. Health Dept.
Received by 	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility F.O.F # 2177	License number 1658	Date 2-11-16
Address 113 E. Third St.	Category/Descriptive 0045	
License holder F.O.F	Inspection time (min)	Travel time (min)

Comments:

Note: not preparing any food at time of inspection

V. Found dented can of marinara sauce. Please do not use and return such items for credit. Please store separate from other items (int.) can be returned.

II. Please provide paper towels in dispenser for handsink so employees have paper towels to dry hands.

III. Found ^{boxes of} potato chips on floor. Please elevate at least 6" above the floor.

Found ^{lettuce} lettuce + tomatoes without required 7 day date mark. PIC indicated they he would get labels on items.

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
Butter	Storage	41°F			
Cheese	Storage	41°F			
Sour cream	Storage	41°F			
Eggs	Storage	41°F			
Lettuce	Storage	35°			
TOMATOES	Storage	35°			
Inspected by <i>Dickson Marge</i>		R.S./SIT# 271	Licensor		
Received by <i>[Signature]</i>		Title	Phone		