

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Fairlawn Steakhouse		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1052	Date 2/24/17
Address 925 Sweitzer St. Greenville		Category/Descriptive C48		
License holder Thomas Foley Family		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) 1WK		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

<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
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)

3.2A) Observed food employee, plate salad with bare hands. Food employees may not contact RTE foods with their bare hands and shall use suitable utensils such as tongs, ^{single-use} gloves. PIC discarded salad lettuce at time of inspection. Critical. Corrected at time of inspection.

3.4G) Observed an 8 day shelf life being used throughout the facility. Discussed all TCS RTE foods shall be dated for 7 days and consumed/discarded by the 7th day. Critical. Dates were corrected at time of inspection.

Inspected by <i>[Signature]</i>	R.S./SIT # 116-4029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Fairlawn Steakhouse	Type of visit Standard	Date 2/24/17
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Violation(s)/Comment(s)

4.4N) Observed dish machine test ~~at 30~~ below 50 ppm. PIC stated Auto Chlor will be contacted to have the machine serviced. Please repair and in the meantime please wash, rinse, sanitize dishes in 3 bay sink.

4.5A) Observed a build up of debris on the meat/cheese slicer. Observed a build up of grease on the outsides of the fryer, grill and cart items and around the area. The food contact surfaces of cooking equipment shall be kept free of grease deposits and other soil accumulations. Critical.

4.5B) Observed a buildup of debris on the pop nozzles. Discussed to clean on a more frequent basis to prevent bacteria growth. Critical. Corrected at time of inspection.

6.4A) Observed multiple holes in screen door leading to basement area. PIC stated a new screen will be acquired. Screens shall be maintained in a good repair.

Notes: Monitor that all TCS food date marking^{label}'s updated when new product is put into the container.

Inspected by Rafael Schmitzer	R.S./SIT # 16-4029	Licenser DCHD
Received by [Signature]	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Fairlawn Steakhouse	License number 1052	Date 2/24/17
Address 925 Switzer St Greenville	Category/Descriptive C4S	
License holder Thomas Foley Family	Inspection time (min)	Travel time (min)

Comments:

III) Observed food employee plate salad with bare hands. Food employees may not contact RTE foods with their bare hands and shall use suitable utensils such as tongs or single-use gloves. Product was discarded at time of inspection.

VI) Observed an 8 day shelf life being used throughout the facility. Discussed all TCS RTE foods shall be dated for 7 days and consumed/discarded by the 7th day. Corrected at time of inspection.

VII) Observed a build up of debris on the meat slicer, ³ POP, ³ Fryer/grill area. Discussed to clean on a more frequent basis to prevent build up.

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
Alfredo sauce	cold hold	41°F	cole slaw	cold hold	40°F
taco meat	cold hold	41°F	baked potatoes	cold hold	43°F
pork chops	cold hold	41°F	milk	cold hold	41°F
roast beef	hot hold	135°F			
French onion soup	hot hold	165°F			
deviled eggs	cold hold	45°F			
potato soup	hot hold	137°F			
Inspected by <i>Thomas Foley</i>	R.S./SIT# 164029	Licensor DCHD			
Received by <i>[Signature]</i>	Title		Phone		