

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Fairlawn Steakhouse</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1052</b>	Date <b>12-20-16</b>
Address <b>925 Sweitzer St. Greenville</b>		Category/Descriptive <b>C45</b>	
License holder <b>Thomas Foley Family</b>	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"/> Preclicensing <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)**

(3.4G) Observed buffalo chicken dip, peas, and sauces with use by date of 12-19-16. Discussed all TCS RTE foods shall be discarded at time of inspection. to limit growth. PIC corrected by discarding items. entree

Ⓢ The day item is prepared counts as day 1. Discussed a calendar with use by dates may help staff learn date-marking.

Ⓢ cleaning looks better. continue to stay on schedule

Inspected by <b>Megan Keady</b>	R.S./SIT # <b>143136</b>	Licenser <b>Darke Co FID</b>
Received by <b>[Signature]</b>	Title	Phone

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 12-12-14
Address 925 Sweitzer St. Greenville	Category/Descriptive C45		
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 specify	Follow-up date (if required)		Sample date/result (if required)

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Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(3.2c) Observed containers of popcorn, taco shell bowls, and sugar without ~~to~~ lids or covers. Discussed food products shall be protected from contamination with covers.

(3.4g) Observed spinach, cheese dips & sauces without dates in 2 door cooler. Discussed all TCS RTE foods shall be date marked for 7 days & discarded after 7th day to limit growth.

Inspected by Kellen	R.S./SIT# 143136	Licenser Dance Co HO
Received by [Signature]	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 12-12-16
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**Violation(s)/Comment(s)**

(3.46) Discussed if items are not date marked at inspections, items will be discarded. Critical.

(4.5A) Observed a build up of grease on equipment under hood (especially cart). Discussed non-food contact surfaces of equipment shall be clean sight to touch. Critical. to protect from contamination.

(5.10) Observed pickles and other debris in handwashing sink. Discussed handwashing sinks shall be used for no other purpose than handwashing to protect from contamination. Critical. Corrected at time of inspection.

(4.1A) Observed a build up of grease, food debris, and a pair of gloves on the floor behind equipment under hood. Please clean on a more frequent basis to limit growth. Discussed floors shall be cleaned as often as necessary to prevent build up.

Inspected by Megan Keller	R.S./SIT# 143136	Licensors Dance Co #10
Received by [Signature]	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Fairlawn Steakhouse</b>	License number <b>1052</b>	Date <b>12-12-14</b>
Address <b>925 Sweitzer St. Greenville OH</b>	Category/Descriptive <b>C45</b>	
License holder <b>Thomas Foley Family</b>	Inspection time (min)	Travel time (min)

**Comments:**

VIII. Observed containers of uncovered products discussed food shall be covered to protect from contamination.

VI. Observed Hems not date marked in 2 door cooler. Discussed all RTE products shall be date marked to limit growth.

Discussed new policies of level 2 training. Handouts given.

**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
Gravy	Hot Hold	147°F			
Soup	Hot Hold	145°F			
Turkey slice	Cold Hold	38°F			
Tomato slice	Cold Hold	37°F			
lettuce	Cold Hold	30°F			
Inspected by <b>[Signature]</b>			R.S./ST# <b>143154</b>		
Received by <b>[Signature]</b>			Licensor <b>Dance CO HD</b>		
			Title		Phone