

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Greenville Tech Cafe</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>37</i>	Date <i>2-7-17</i>
Address <i>5755 St. Rt. 571 E. Greenville</i>		Category/Descriptive <i>Vending</i>		
License holder <i>Derringer</i>		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
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)

<i>Food 1 = 35°F</i>	<i>Health timer = OK</i>
<i>Food 2 = 36°F</i>	<i>Health timer = OK</i>
<i>Food 3 = 36°F</i>	<i>Health timer = OK</i>
<i>coffee 1 = OK</i>	
<i>coffee 2 = OK</i>	
<i>Note: please clean food machines as often as necessary to keep them clean.</i>	

Inspected by <i>Megan Kellew</i>	R.S./SIT # <i>143136</i>	Licenser <i>Darke Co HIP</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 <i>Greenville Tech CAFE Plant</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>46</i>	Date <i>2-9-17</i>
Address <i>5755 ST. RT. 571 E. Greenville</i>			Category/Descriptive <i>Vending</i>	
License holder <i>Derringer</i>		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)

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Violation(s)/Comment(s)

*Food = 38°F
= Health timer*

Coffee 1 = PIC cleaned coffee container at time of inspection.

Coffee 2 = OK

(7.1A) Observed a bottle of glass cleaner stored above coffee containers. Discussed chemicals shall be stored in a way not to cause contamination. PIC removed cleaner.

Inspected by <i>Megan Kewen</i>	R.S./SIT # <i>143136</i>	Licensors <i>Darke CO + 10</i>
Received by <i>[Signature]</i>	Title	Phone