

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hoggys to Go	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RTE	License number 201	Date 1.18.17
Address 9875 St. Rt 571 Arcanum		Category/Descriptive C4S	
License holder David E. Dittmer	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

<input checked="" type="checkbox"/>	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
<input checked="" type="checkbox"/>	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
	3.3	Destruction of organisms
<input checked="" type="checkbox"/>	3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/>	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)

3.2Q) Observed foam plates and hot/cold bowls stored on the floor in storage room. Food products shall be stored 18 inches above the floor to protect items from cross contamination.

3.4G) Observed no date marking on sausage, bacon, tomatoes and lettuce in the prep table. PIC dated items at time of inspection. Discussed items that are TCS RTE shall be date marked for 7 days to limit growth. Corrected!

Inspected by <i>Anna Schunter</i>	R.S./SIT # 164029	Licensor DCHD
Received by <i>Darcio Rauten</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Hoggy's to go	Type of visit Standard	Date 1-18-17
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Violation(s)/Comment(s)

4.4S) Observed veggie soup and sausage & gravy being stored in single use containers. Single-use articles may not be reused. Corrected!

7.1A) Observed bleach, lemon ammonia stored above beef jerky noodles and pop. Poisonous/toxic materials shall be stored in an area that is not above food. Corrected at time of inspection!

3.5C) Observed no labeling on the following bulk candies: Goetze's, Jelly beans, black cow and toostie rolls. Bulk foods shall be labeled with the common name, list of ingredients in descending order of pre-dominance by weight, quantity contents, name of manufacturer. Please acquire labeling for all bulk foods.

Notes: - Discussed employee health policy, body clean up kit and managers training, documents given.
- Handouts given on cooling methods and temperatures of food products

Inspected by Thana Schueterman	R.S./SIT # 164029	Licenser DCHD
Received by Darcid Raubau	Title	Phone

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: <u>Hoggys to Go</u>	License No.: <u>201</u>
Address: <u>9875 St. Rt 571</u>	Date: <u>1-18-17</u>
City/Zip Code: <u>Arcanum</u>	Review Time:

Coding: U = Unsatisfactory S= Satisfactory U-PIC= Unsatisfactory – Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

See continuation page for specific comments

SPIC	Thawing
SPIC	Under refrigeration- food at 41°F.
N/A	Thawing in water. <ul style="list-style-type: none"> • Sufficient water velocity. • Thawed portion of RTE food not above 41°F. • Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs. • Water temperature 70°F or less.
N/A	Part of continuous cooking process.
N/A	Thawed in microwave and immediately transferred to conventional cooking equipment.

SPIC	Holding
	Hot TCS food held at 135°F or above.
	Roasts at 130°F or above.
	Cold TCS foods held at 41°F or less.

SPIC	Cooking
N/A	Eggs - 155°F for 15 sec (or chart).
SPIC	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
N/A	Meat roasts: 130°F for 112 min (or chart).
	Ratites and injected meats: 155°F for 15 sec (or chart).
	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165°F for 15 sec.
N/A	Whole-muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
N/A	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
N/A	Fish, meat, game animals: 145°F for 15 sec.
	Fruits and vegetables: 135°F or above for hot holding.

SPIC	Raw Menu Item
	Approved source.
	Records retained: <ul style="list-style-type: none"> • Source. • Product receiving temperature. • Product storage temperature. • Display temp (ambient if packaged, product if not).
	Consumer advisory (otherwise a variance).
	Protection from contamination.

SPIC	Cooling Time-Temp Control
	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

SPIC	Time as a Public Health Control Cold/Hot Foods
	Used only for: <ul style="list-style-type: none"> • A working food supply, or • RTE TCS foods displayed or held for immediate service.
	Written procedures available to licensor for review.
	Hot & Cold Food: 4 hr limitation <ul style="list-style-type: none"> • Food <41°F or >135°F when removed from temp control • Food marked to indicate when time limit expires. • Food shall be cooked/served or served within 4 hr time limit. • Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
	Cold Food: 6 hr limitation <ul style="list-style-type: none"> • Food is <41°F when removed from temp control. • Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. • Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. • Cook/serve or serve food within 6 hr time limit. • Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

SPIC	Reheating
	TCS foods rapidly reheated to 165°F or above for 15 sec.
	Food reheated to 165°F or above in a microwave.
	Commercially processed RTE food heated to 135°F or above for hot holding.
	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
	Two hour maximum reheating time.

N/A	Transport of Food as a Caterer
	Method of transport and protection from contamination.
	Method of cold and hot food temperature maintenance during transport and at site.
	Method of hand washing.
	Method of minimizing hand contact with RTE foods.
	Protection from contamination by consumers.

N/A	Freezing Fish for Parasite Destruction (on premises)
	Approved source.
	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
	Records retained: <ul style="list-style-type: none"> • Species • Freezing temperature & time. • For 90 calendar days.

Food Process Reviewed: BBQ Pork

Inspected by: <u>Karina Schusterma</u>	Received by: <u>Darci O'Rourke</u>
Licensor: <u>DEHD</u>	Title/Phone:

