State of Ohio Standard Inspection Report

Author	nty: Chapters 3717 an	d 3715 Onio Revi	isea Coae				
Name of facility HOT HPAA BURVITO		Check one	License number	Date			
		Marian III Presidente la	132	12-4-10			
Address		11/1/0	Category/Descriptive	1 7			
11324 MININER HTV	t MPERI	VIIIC	145				
License holder	1/	Inspection time (min)	Travel time (min)	Other			
140+ 418/10 BURR	177)						
Type of visit (check)			Follow-up date (if required)	Sample date/result (if required)			
Standard Follow up Foodb	,						
Complaint Prelicensing Consu	Itation	<u></u>					
3717-1 OAC Violation Checked							
Management and Personnel	P****		Poisonous or Toxic Materials				
2.1 Employee health	4.4 Maintenance and opera		7.0 Labeling and identification				
2.2 Personal cleanliness	7.5 Cleaning of equipment a		7.1 Operational supplies and applications				
2.3 Hygienic practices	4.6 Sanitizing of equipment 4.7 Laundering	and utensiis	7.2 Storage and display separation				
2.4 Supervision	4.7 Laundering 4.8 Protection of clean item	¢	Special Requirements				
Food	L		8.0 Fresh juice production				
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		······································	dispensing freezers			
3.1 Sources, specification and original containers 3.2 Protection from contamination after receiving	5.0 Water	***************************************	8.2 Custom proces				
3.2 Protection from contamination after receiving 3.3 Destruction of organisms	5.1 Plumbing system		8.3 Bulk water mad				
3.4 Limitation of growth of organisms	5.2 Mobile water tanks	anto and reinwater		rice preparation criteria			
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid wa			and equipment specifications			
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and returnables		20 Existing facilities and equipment				
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administrative	мі (титу містерати постоя постоя того постоя по			
Equipment, Utensils and Linens	6.0 Materials for construction		901:3-4 OAC				
4.0 Materials for construction and repair	6.1 Design, construction and		3701-21 OAC				
4.1 Design and construction	6.2 Numbers and capacities						
4.2 Numbers and capacities	6.3 Location and placement 6.4 Maintenance and operation						
4.3 Location and installation	O I Wilding and opera						
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Violation(s)/Comment(s)	Microsoft and Microsoft and an analysis of the control of the cont			and the second state of the second			
(5.4) Observed one dum	refer lid mic	Gina fran	n dumpata	r stored			
O. I) OUT THE WOLL	VIVI PIA CHE		u avintaio	- SIVILU			
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I to have fight fit	ing lide, di	DOKE AV	CONEXS. DIED	60.			
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1 CONTRACT COMPANY 10	V CHILL						
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Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

4.		
HOT HEAD BUrrito	License number	2-9-16
1324 Wagner Ave Greenvi	Category/Descriptive 11 C 45	
HOT HEAD BUrrito	Inspection time (min)	Travel time (min)
Comments:		
(VII) Observed a build up	on pop nozz	US.
Discussed to clam 'o	n a' more	Fregvent
60515 to limit and	Wth. pic "	Hated
nozzles are cualled	1 once a u	ieek.
DISCUSSED to tru	. Cleanin,	9
twice a week	to see It	J
a vouth is prely	ented. Pu	asc
Clan at a F	requency -	6
limit arow-fn.		
J		
		a.

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		
Brown RICE	Hot Hold	167°F	sliced lettuce	cold HOIC	37°F		
White Rice	Hot Hold	100F	aweso chelse	HOT HOLD	154°F		
Chicken	Hot Hold	145'F					
bork	Hot Hold	160'F			:		
beans	Hot Hold	141°F					
taco meat.	HOT HOLD	147.F					
tomato diced	cold told	38'F					
Inspected by K	aiseo	R.S./SIT# 3 3 (Licensor	(0 FW			
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