

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hot Rods 3 Harleys	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 107	Date 1/8/17
Address 1240 E. Russ Rd Greenville		Category/Descriptive C38	
License holder Melissa Vore	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

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
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

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

<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	Laundrying
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/> 5.4	Refuse, recyclables, and returnables

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.2Q) Observed raw chicken, pickles & potatoes ^{stored} on the floor in the walk-in unit. All food shall be stored 6" above the floor.

3.4G) Observed no date on the following items in the prep table: taco meat, refried beans, & saurkraut. Also no date on the following located in the walk-in cooler: taco meat, shredded chicken, & chili. All TCS RTE foods shall be date marked w/ 7 days and discarded or consumed by the 7th day to limit growth.

Inspected by 	R.S./SIT # 164029	Licensor DCHD	Date
Received by 	Title	Phone	

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Hot Rods 3 Harleys	Type of visit Standard	Date 1/8/17
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Violation(s)/Comment(s)

3.4F) Observed meat loaf being held at 60°F. PIC threw meatloaf out at time of inspection. All hot holding foods shall be maintained @ 135°F or higher.

4.5A) Observed a build up of debris on the microwave, pizza oven, and around the fryer area. Equipment, food contact surfaces, non-food contact surfaces shall be clean sight to touch.

5.4F) Observed the dumpster lids open at time of inspection. Outside receptacles shall have tight fitting lids, covers.

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NOTES: Discussed employee health policy, body fluid clean up kit, managers training. Documents given.

- Continue to monitor pop nozzles.
- Temperature of food sheet given at time of inspection.
- Floor tile by 2 door freezer is getting fixed on Saturday.

Inspected by <i>Suzanne Hunter</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone