

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KFC #4	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1089	Date 12-12-14
Address 470 Wagner Greenville		Category/Descriptive C45	
License holder Bauer Foods	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"/> 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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation


Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(6.4F) Observed mop & mop head stored on the floor in the back storage room. Discussed after use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies. Please store correctly. PIC stated someone must have just left it there.

(Notes) Delivery at time of inspection.
 Renovation of dining area complete.

Inspected by Megan Keller	R.S./SIT# 143136	Licensor Darke CO FID
Received by 	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

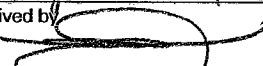
Name of facility KFC #4	License number 1089	Date 12-12-16
Address 670 Wagner Greenville	Category/Descriptive C4S	
License holder Bauer Foods	Inspection time (min)	Travel time (min)

Comments:

* Reminder Level 2 training certificate shall be complete prior to March 1st.

* PIC displayed knowledge of food safety.

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
chicken	Hot Hold	190°F	green beans	Cold Hold	33°F
corn	Hot Hold	157°F	noodles	Cold Hold	35°F
green beans	Hot Hold	167°F	pot. salad	Cold Hold	36°F
noodles	Hot Hold	171°F	cole slaw	Cold Hold	35°F
mashed pot.	Hot Hold	148°F			
gravy	Hot Hold	169°F			
mac salad	Hot Hold	36°F			
Inspected by Megan Keller	R.S./SIT# 143136	Licenser Darke Co HD			
Received by 	Title	Phone			