

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KFC #4	Check one <input checked="" type="checkbox"/> LFSO <input type="checkbox"/> RFE	License number 1089	Date 1/30/17
Address 070 Wagner Ave Greenville		Category/Descriptive CAS	
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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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)

4.6A) Observed sani buckets and 3 bay sink at 0-100ppm. Equipment food contact surfaces shall be sanitized.

3.2Q) Observed chicken thighs being stored on the back floor of the freezer walk-in. ~~ATI~~ Discussed all food shall be stored 6" above the floor to protect from contamination.

Inspected by <i>Xana Chintura</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility KFC #4	License number 1089	Date 1/30/17
Address 670 Wagner Ave Greenville	Category/Descriptive C4S	
License holder Bauer Foods	Inspection time (min)	Travel time (min)

Comments:

Satisfactory @ time of inspection.

Notes: Written procedure for body fluid kit is still needed.

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	166°F	green beans	hot hold	137°F
fries	hot hold	172°F			
cole slaw	cold hold	34°F			
potatoes	hot hold	136°F			
mac & cheese	hot hold	163°F			
corn	cold hold	32°F			
mac salad	cold hold	37°F			
Inspected by <i>Laura Schuster</i>	R.S./SIT# 164029	Licensor DCHD			
Received by <i>[Signature]</i>	Title		Phone		