

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"/> FSO <input type="checkbox"/> RFE	License number 1089	Date 2-18-16
Address 670 Wagner Greenville		Category/Descriptive C45	
License holder Beaver 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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification 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

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

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

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

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)

Delivery this morning.
Satisfactory at time of inspection.

Inspected by Megan Kaiser	R.S./Svt.# 143136	Licensor Darke CO FID
Received by [Signature]	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility KFC #4	License number 1089	Date 2-18-16
Address 670 Wagner Greenville		Category/Descriptive C4S
License holder Bauer Foods	Inspection time (min)	Travel time (min)

Comments:

Food scheduled to be cleaned
next week.

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
mac cheese	Hot Hold	159°F	Wedges	Hot Hold	150°F
mashed potato	Hot Hold	160°F	choc. mabe	Cold Hold	33°F
Corn	Hot Hold	156°F	popcorn chicken	Hot Hold	179°F
green beans	Hot Hold	165°F	chicken strips	Hot Hold	180°F
garage	Hot Hold	170°F			
cole slaw	Cold Hold	39°F			
mac salad	Cold Hold	38°F			
Inspected by Melissa Kaiser	RIS/SIT# H3136	Licenser Darke Co FND			
Received by [Signature]	Title	Phone			

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility RFC #4	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1087	Date 11-9-15
Address 670 Wagner Greenville		Category/Descriptive 045	
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"/> 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

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Administrative

901:3-4 DAC
3701-21 OAC

Violation(s)/Comment(s)

(4.5 AB) Observed a build up on pop nozzles on all drink machines. Discussed to clean on a more frequent basis to limit growth. Critical. repeat violation. PIC began cleaning nozzles at time of inspection.

Inspected by Megan Kaiser	R.S./SIT # 143136	Licensor Darke Co HD
Received by [Signature]	Title	Phone

