

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>KATHY'S Restaurant</b>	Check one <input checked="" type="checkbox"/> PSO <input type="checkbox"/> RFE	License number <b>24</b>	Date <b>1.27.17</b>
Address <b>416 Martin St. Greenville</b>	Category/Descriptive <b>C45</b>		
License holder <b>Kathy Fantasia</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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

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

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	Laundering
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)

All previous violations have been corrected.

Notes: Remember to date mark all TCS foods for 7 days. Example if tomatoes are cut on the 4<sup>th</sup> their discard date would be 10<sup>th</sup> of that month.

Inspected by <i>Sandra Schuster</i>	R.S./SIT # <b>164029</b>	Licensors <b>DCHP</b>
Received by <i>Kathy Fantasia</i>	Title	Phone

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Kathy's Restaurant</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>24</b>	Date <b>1/25/17</b>
Address <b>416 Martin St, Greenville</b>	Category/Descriptive <b>C45</b>		
License holder <b>Kathy Fantasia</b>	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) <b>2 days</b>		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
<input checked="" type="checkbox"/> 4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

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

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

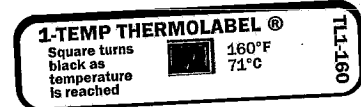
7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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)

3.2M) Observed wiping cloth sitting on pizza prep table. PIC stated she uses it to wipe down equipment and counters and it has bleach on it. Cloths that are used for wiping counters and other equipment surfaces shall be held b/w uses in a chemical sanitizer solution.

3.4C) Observed cod sitting out thawing on the counter. Product was at 32°F. PIC moved product into refrigerator unit. Food shall be thawed the following methods: under refrigeration which maintains 41°F, submerged under

Inspected by <b>Xaura Schintzner</b>	R.S./SIT # <b>110-41029</b>	Licensors <b>DCHD</b>
Received by <b>[Signature]</b>	Title	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <b>Kathy's Restaurant</b>	Type of visit <b>Standard</b>	Date <b>1/25/17</b>
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**Violation(s)/Comment(s)**

3.4C) continued  
running water, in a microwave oven or as part of the cooking process.

3.4G) Observed no date marking on the following items throughout the facility: lemons, califlower/broccoli salad, boiled eggs, ham, spinach, cole slaw. Discussed all TCS RTE foods shall be date marked with 7 days and discarded/consumed by the 7<sup>th</sup> day. The day the item is cut/open/prepared counts as day 1. Critical.  
\*Larger labels may be required to get all needed information on container. Prep date and discard date.

3.4G) Observed 8-9 day shelf life being used throughout the entire facility. Discussed all TCS RTE foods shall be dated for 7 days and discarded/consumed after 7<sup>th</sup> day. Critical.

3.4F) Observed beef <sup>3</sup>/<sub>4</sub> noodles sitting out at room temperature (71°F). PIC stated they ~~had~~ didn't have room for them in the steam table, and are microwaving them as needed. All TCS foods shall be ~~be~~ maintained <sup>ing</sup> at 135°F or higher for hot foods and 41°F or ↓ for cold products. PIC discarded <sup>them</sup> at time of inspection. Critical.

Inspected by <b>Anna Schmitz</b>	R.S./SIT # <b>16-4029</b>	Licensor <b>DCHD</b>
Received by <b>[Signature]</b>	Title	Phone

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Kathy's Restaurant	Type of visit Standard	Date 1/25/17
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Violation(s)/Comment(s)

4.1K) No food thermometer at time of inspection.  
Please acquire a food thermometer to ~~accurately~~ <sup>accurately</sup> measure the temperature of your food products.

4.2I) NO test strips available at the time of inspection.  
A test kit that accurately measures the concentration in ppm shall be provided.

4.2H) No temperature measuring device for the hot water mechanical dish machine. Please acquire an ~~irreversible~~ irreversible registering temperature indicator or heat test strips so you can measure the surface temperature.  
Wash shall be 150 F and Rinse @ 180 F.

4.6A) PIC stated counter tops and cutting boards are being cleaned with soapy water. Equipment food contact surfaces and utensils shall be sanitized. Sani buckets recommended at inspection.

Notes = Handwashing shall occur in hand sink.  
- All food shall be stored 6" off floor.

Inspected by Aurice Schmitz	R.S./SIT # 16-4029	Licenser DCHD
Received by [Signature]	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Kathy's Restaurant</b>	License number <b>24</b>	Date <b>1/25/17</b>
Address <b>416 Martin St. Greenville</b>	Category/Descriptive <b>CAS</b>	
License holder <b>Kathy Fantasia</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) Observed no date marking on the following items throughout the facility: lemons, califlower/broccoli salad, boiled eggs, ham, spinach, cole slaw. Discussed all TCS RTE foods shall be date marked w/ 7 days and discarded / consumed by the 7<sup>th</sup> day. The day the item is cut / open / prepared counts as day 1.

VI) Observed 8-9 day shelf life being used throughout the entire facility. Discussed all TCS RTE foods shall be dated for 7 days and discarded after 7<sup>th</sup> day.

VI) observed beef and noodles sitting out at room temperature (71°F). PIC stated they didn't have room for the item in the steam table. Discussed items for hot holding shall be maintained @ 135°F or T and cold hold at 41°F or below.

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
Cole slaw	cold hold	38 F	Cob	holding	32 F
Vegete. soup	hot hold	170 F	Beef & noodles	holding	71 F
onion soup	hot hold	148 F			
tomatoes	cold hold	40 F			
lettuce	cold hold	41 F			
Beef steak	hot hold	156 F			
gravy	hot hold	155 F			
Inspected by <i>[Signature]</i>	R.S./SIT# <b>16-4029</b>	Licensors <b>DCHD</b>			
Received by <i>[Signature]</i>	Title	Phone			

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Kathys Restaurant</b>	License number <b>24</b>	Date <b>1/25/17</b>
Address <b>416 Martin St. Greenville</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Kathy Fantasia</b>	Inspection time (min)	Travel time (min)

**Comments:**

VII) PIC stated counters and cutting boards are being cleaned w/ soapy water. Equipment food contact surfaces and utensils shall be sanitized.

**NOTES:**

Discussed employee health policy, body fluid clean up kit and manager's training.  
Document examples can be found on our website @ darke.countyhealth.org

**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

Inspected by <i>Karen Schmitz</i>	R.S./SIT# <b>16-4029</b>	Licensor <b>DCHD</b>
Received by <i>[Signature]</i>	Title	Phone