

# 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>6-24-16</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 <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, 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	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)

Health Dept discussed with PIC, the new rule changes/policies and mandatory training. PIC is to call Megan, 901-545-4196 x-202 for dates, times & details on training.

Inspected by <b>Corrie Holtz</b>	R.S./SIT # <b>1702</b>	Licensor <b>dayce co HD</b>
Received by <b>X Kathy Fantasia</b>	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>6-24-16</b>
Address <b>4116 MARTIN ST.</b>	Category/Descriptive <b>C49</b>	
License holder <b>KATHY FANTASIA</b>	Inspection time (min)	Travel time (min)

**Comments:**

Organization in refrigerators & date marking looks good. Continue this good practice.

**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
hamburger	hold	39	ch. salad	hold	41
broc. salad	hold	40	chili soup	cooking	152
chopped beef	cooking	200	veggie soup	cooking	128
ribs	cooking	140			
potato salad	hold	36			
coleslaw	hold	35			
egg	hold	38			
Inspected by <b>Coline Haynaw</b>	R.S./SJT# <b>1202</b>	Licensors <b>darke co HD</b>			
Received by <b>Kathy Fantasia</b>	Title	Phone			