

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Kathy's Restaurant	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 24	Date 9-15-16
Address 416 Martin St. Greenville		Category/Descriptive C45	
License holder Kathy Fantasia	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, 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	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

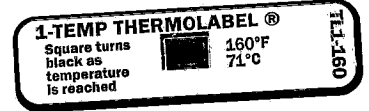
7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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)

(6.2B) No soap available at handwashing sink in main kitchen. PIC stated she just ran out. I will have to purchase more. Employees now using dish soap until new soap is purchased. Discussed each handwashing sink shall be provided with a supply of hand cleaning liquid.

Inspected by Megan Kaise	R.S./SIT # 143136	Licensor Darke Co FID
Received by Kathy Fantasia	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Kathys Restaurant</i>	License number <i>24</i>	Date <i>9-15-16</i>
Address <i>416 Martin St. Greenville</i>	Category/Descriptive <i>C45</i>	
License holder <i>Kathy Fantasia</i>	Inspection time (min)	Travel time (min)

Comments:

Level 2 online flyer will be mailed to store location.

Date marking & storage order looks better.

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
<i>milk</i>	<i>Cold hold</i>	<i>36°F</i>	<i>sausage gravy</i>	<i>Hot Hold</i>	<i>157°F</i>
<i>cole slaw</i>	<i>Cold hold</i>	<i>35°F</i>	<i>mashed pot.</i>	<i>Hot Hold</i>	<i>145°F</i>
<i>cottage cheese</i>	<i>Cold hold</i>	<i>36°F</i>	<i>sausage gravy</i>	<i>Hot Hold</i>	<i>140°F</i>
<i>pizza sauce</i>	<i>Cold Hold</i>	<i>37°F</i>	<i>sausage patties</i>	<i>Hot Hold</i>	<i>171°F</i>
<i>lettuce</i>	<i>Cold hold</i>	<i>38°F</i>	<i>ham</i>	<i>Cold Hold</i>	<i>36°F</i>
<i>corn</i>	<i>Cold hold</i>	<i>39°F</i>			
<i>diced tomato</i>	<i>Cold hold</i>	<i>37°F</i>			
Inspected by <i>Megan Kaiser</i>	R.S./SIT# <i>143136</i>	Licenser <i>Darke Co + (11)</i>			
Received by <i>Kathy Fantasia</i>	Title	Phone			