

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LE. Cheadle DBA Hustons	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1098	Date 8-5-14
Address 9 E. Water St. Arcanum		Category/Descriptive C4S	
License holder Deborah Rigel Sperger	Inspection time (min) 120	Travel time (min)	Other
Type of visit (check) <input 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

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

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
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

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
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

<input checked="" type="checkbox"/> 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)

4.1(N) Observed a build-up on the vents in the hoods. PIC stated they plan to clean them this weekend. Typically they get cleaned monthly. Hoods, vents shall be designed to prevent grease dripping onto food; equipment and utensils.

(U) PIC stated they are in the process of repairing the peeling paint in the bathrooms. Plan to complete soon but, might not be until shut down in Dec. Discussed ceilings shall be smooth and easily cleanable.

Inspected by Anna Schuster	R.S./SIT # 164029	Licensor DCHD
Received by Deb Rigel Sperger	Title manager	Phone 692-8596



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

8.5.16

Facility name LE Cheadle DBA Hustons	Type of inspection Standard
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Violation(s)/Comment(s)

3.4E) Observed Hotpoint frig in back storage room holding temperature around 50°F. At time of inspection products were moved to other frig units. Please obtain thermometers to help regulate temperatures of the frig. PIC stated they might move that unit # to the back kitchen room. Monitor temperature of unit before continuing using the unit.

NOTES: Recommended having a personal section area/shelf in the frig that will ~~not~~ be ^{used} ~~used~~ ^{not} used for the restaurant.

- Discussed body fluid spill clean up kit, Employee health policy & manager's training. Documents given.

- Food education sheets given also.

- Purchased a shed to store catering items & paper products. All HAMS will be stored in totes.

- The kitchen floor looks good. Thanks for updating

Inspected by Julia Schuster	R.S./SIT # #4029	Licenser DCHD
Received by Deb Reigelsperger	Title Manager	Phone 692-8376

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility LE. Oneadle DBA Hustons		License holder Deborah Riegelsperger	
Address 9E. Water St. Arcanum		Category/Descriptive C/S	
License no. 1098	Date 8.5.16	Inspection time (min) 45	Travel time (min)

Comments:

NOTE: Obtain a couple extra refrigerator thermometers to help monitor temperatures in the refrigerator units.

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
gravy 3 sausage	hot hold	146°	broc. soup	holding	55°
gravy (yellow)	hot hold	147°	lettuce	holding	45°
turkey	hot hold	143°	eggs	cold hold	50°
potatoes	hot hold	156°			
BBQ green beans	hot hold	156°			
turkey breast	cold hold	41°			
kidney salad	cold hold	41°			

Inspected by Xana Schunter	R.S.#/ST.# 164029	Received by Darke Co Health Dept
Health district X Deb Riegelsperger	Title owner/manager	Phone 692-8576