

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LAS MARIAS MEXICAN GRILL		Check one <input checked="" type="checkbox"/> ISO <input type="checkbox"/> RFE	License number 186	Date 11-8-16
Address 1160 E. RUSS RD. GREENVILLE		Category/Descriptive C45		
License holder JAVIER M. MUNOZ		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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

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
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
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

Administrative

901:3-4 OAC
3701:21 OAC

Violation(s)/Comment(s)

→ DISCUSSED TO MONITOR DUMPSTER AREA TO ENSURE IT REMAINS FREE OF ACCUMULATION OF TRASH.

→ KEEP REMINDING STAFF TO AIR DRY MOP ON HANGING HOOKS

ALL PREVIOUS VIOLATIONS CORRECTED.

LEVEL 2 TRAINING INFO GIVEN.

Inspected by Megam Kaiser	R.S./SIT # 143136	Licenser Darke Co + ID
Received by Abel Alonzo M	Title mgr	Phone 937 516 9797

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LAS MARIAS MEXICAN GRILL		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 186	Date 10-31-16
Address 1160 E. RUSS RD. GREENVILLE		Category/Descriptive C4S		
License holder JAVIER M. MUNOZ		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) 11-4-16		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

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/>	4.6	Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7	Laundrying
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Poisonous or Toxic Materials

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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	
<input checked="" type="checkbox"/>	6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(5.4Q) OBSERVED AN ACCUMULATION OF TRASH IN DUMPSTER AREA. DISCUSSED WASTE HANDLING UNITS SHALL BE CLEANED AT A FREQUENCY NECESSARY TO PREVENT THEM FROM DEVELOPING A BUILD UP OF SOIL OR BECOMING ATTRACTANTS FOR RODENTS.

(6.4F) OBSERVED THE MOP HEAD STORED DIRECTLY ON THE MOP SINK FLOOR. DISCUSSED THE MOP SHALL BE STORED IN A POSITION THAT ALLOWS THEM TO AIR DRY WITHOUT SOILING WALLS, EQUIPMENT, SUPPLIES

Inspected by Megan Kewer	R.S./SIT # 143136	Licensor Darke Co #10
Received by Rubio Abazo	Title mgr	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility LAS MARIAS MEXICAN GRILL	Type of visit STANDARD	Date 10/31/16
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Violation(s)/Comment(s)

(4.5A) OBSERVED CONTAINERS OF SPICES WITH HEAVILY SOILED DEBRIS ON DRY STORAGE RACK NEXT TO GRILL. DISCUSSED WITH PIC FOOD CONTACT SURFACES SHALL BE CLEAN TO SIGHT AND TOUCH. *CRITICAL

(4.4N) OBSERVED NO SANITIZER GOING INTO MACHINE. TESTED WITH PIC AND NOT REGISTERING. DISCUSSED DISH MACHINE SHALL HAVE ENOUGH SANITIZER AS MANUFACTURER RECOMMENDS. *CRITICAL DISCUSSED 3 COMPARTMENT SINK SHALL BE USED UNTIL REPAIRED.

(3.4H) OBSERVED QUESO CHEESE (WHITE CHEESE) DATE MARKED AT 10/16/16 + 10/20/16. ALL TCE RTE FOODS SHALL BE DISCARDED AT THE END OF THE SEVENTH DAY. EMPLOYEE DISCARDED CHEESE SAUCE. *CRITICAL - CORRECTED

(3.2K) OBSERVED SCOOPS WITH HANDLES LAYING IN DRY STORAGE CONTAINERS AND IN ICE. HANDLES SHALL BE ABOVE THE FOOD OR ON A SEPERATE CONTAINER. CORRECTED

(3.2D) OBSERVED STORAGE CONTAINERS WITH SPICES THAT WERE NOT PROPERLY LABELED. THE COMMON NAME MUST BE WRITTEN TO MAKE FOOD EASILY IDENTIFIYABLE.

(3.2C) OBSERVED LIDS OFF OF CONTAINERS WITH TACO SHELLS. DISCUSSED WITH PIC TO KEEP LIDS ON WHEN NOT CURRENTLY IN

Inspected by [Signature]	R.S./SIT# 145136	Licensor Dunkin' Donuts Co. Inc
Received by Rubio Alonzo M.	Title MGR	Phone

State of Ohio
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Name of Facility LAS MARIAS	Type of visit STANDARD	Date 10-31-16
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Violation(s)/Comment(s)

(3.2 C CONTINUED) USE. LIDS WILL HELP PREVENT CONTAMINATION.

(3.2 C) OBSERVED RAW EGGS STORED ABOVE RAW VEGETABLES DISCUSSED FOOD SHALL BE STORED SO CROSS CONTAMINATION DOES NOT OCCUR FROM A RAW PRODUCT AND A READY TO EAT FOOD. MENTIONED TO PIC THAT EGGS GET COOKED AT A HIGHER TEMP & RAW VEGETABLES DO NOT NEED COOKED. * CRITICAL

Inspected by Megan K... ..	R.S./SIT# 173136	Licenser Darke Co #10
Received by Robt Alonzo M	Title MGR	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility LAS MARIAS MEXICAN GRILL	License number 186	Date 10-31-16
Address 1160 E. RUSS RD GREENVILLE	Category/Descriptive	
License holder JAVIER M. MUNOZ	Inspection time (min)	Travel time (min)
Comments:		
VI. Observed white cheese sauce dated 10-16-16 & 10-20-16. Discussed all TCS RTE foods shall be discarded by the end of 7th day.		
VII. Observed raw eggs stored above raw veggies. Discussed eggs shall be stored below ready to eat.		
VII. No lids available on dry spices at time of inspection. Discussed working containers shall be covered to protect from contamination.		
VII. Observed spice containers covered in debris. Discussed to clean containers on a more frequent basis to prevent build up.		

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
CHICKEN	HOT HOLD	175°F	LETTUCE-CUT	COLD HOLD	38°F
RICE	HOT HOLD	172°F			
BEANS	HOT HOLD	136°F			
QUESO	HOT HOLD	152°F			
BEEF	HOT HOLD	159°F			
MILK COLD	HOT HOLD	37°F			
TOMATO-DICED	COLD HOLD	38°F			
Inspected by Megan Keeley	R.S./ST# 143130	Licenser Darke Co HO			
Received by Doble Alonzo	Title MGR	Phone			