

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 2/27/17
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 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

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

<input checked="" type="checkbox"/>	4.4 Maintenance and operation
<input checked="" type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input checked="" type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input checked="" type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input checked="" type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s)

2.4C) NO WRITTEN PROCEDURES FOR EMPLOYEES TO FOLLOW WHEN RESPONDING TO VOMITING OR DIARRHEAL EVENTS THAT INVOLVE DISCHARGE ONTO SURFACES IN THE FOOD SERVICE OPERATION. PLEASE ACQUIRE A PROCEDURE.

2.4C) NO EMPLOYEE HEALTH POLICY FOR EMPLOYEES TO FOLLOW. FOOD AND CONDITIONAL EMPLOYEES SHALL INFORM MANAGER/PIC ABOUT INFORMATION ABOUT THEIR HEALTH AS IT RELATES TO DISEASES THAT ARE TRANSMISSIBLE THROUGH FOOD.

Inspected by Laura Schuiteman	R.S./SIT # 16-4029	Licensors DCHD
Received by Pablo Alonso M.	Title MGR	Phone

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Continuation Report

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Violation(s)/Comment(s)

3.2D OBSERVED STORAGE CONTAINERS WITH WHITE PRODUCT THAT WERE NOT PROPERLY LABELED. THE COMMON NAME MUST BE WRITTEN TO MAKE FOOD ~~ASST~~ EASILY IDENTIFIABLE.

3.4G) OBSERVED SAUCE AND TOMATOES IN WALK-IN WITH NO DATE. DISCUSSED ALL TCS RTE FOODS SHALL BE DATE MARKED FOR 7 DAYS AND DISCARDED OR CONSUMED BY THE 7th DAY. CRITICAL. CORRECTED AT TIME OF INSPECTION.

4.4N) OBSERVED DISH MACHINE GETTING BELOW 50 PPM OF SANITIZER. PIC STATED HE WILL CONTACT TO GET MACHINE REPAIRED. DISCUSSED DISH MACHINE SHALL HAVE ENOUGH SANITIZER AS MANUFACTURER RECCOMENDS. DISCUSSED TO USE 3 COMPARTIMENT SINK UNTIL UNIT IS FIXED.

4.2I) OBSERVED NO BLEACH BASED TEST STRIPS AT TIME OF INSPECTION. A TEST KIT THAT ACCURATELY MEASURES THE CONCENTRATION IN PPM OF SANITIZER SHALL BE PROVIDED.

Inspected by <i>Sandra Schuitema</i>	R.S./SIT # 16.4029	Licensur DCHD
Received by <i>Rubio Alonzo Jr.</i>	Title MGR	Phone

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Violation(s)/Comment(s)

6.1A) OBSERVED MISSING CEILING TILES ABOVE 3 BAY SINK AREA AND THE DRINK STATION. PIC STATED A WORK ORDER HAS BEEN PLACED FOR THE TILES TO BE REPAIRED. PLEASE REPAIR WITH NONABSORBENT, SMOOTH AND EASY CLEANABLE TILES.

NOTES: PIC STATED HE IS IN THE PROCESS OF TAKING THE SERV SAFE TEST. SHALL BE TAKEN BY MARCH 1.

- CONTINUE TO MONITOR THAT ALL CONTAINERS ARE COVERED WITH LIDS TO PROTECT PRODUCT FROM CONTAMINANTS.

- DISCUSSED TO MONITOR SOUR CREAM AND LETTUCE COLD HOLDING UNIT SO IT MAINTAINS AT 41°F OR BELOW.

Inspected by <i>Aurora Schreterman</i>	R.S./SIT # 16-4029	Licenser DCHD
Received by <i>Doble Alonzo M.</i>	Title MGR	Phone

Critical Control Point Inspection

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License holder JAVIER M. MUNOZ	Inspection time (min)	Travel time (min)

Comments:

VI) OBSERVED SAUCE AND TOMATOES IN WALK-IN WITH NO DATE. DISCUSSED ALL TCS RTE FOODS SHALL BE DATE MARKED FOR 7 DAYS AND DISCARDED OR CONSUMED BY THE 7th DAY. CORRECTED AT TIME OF INSPECTION.

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
REFRIED BEANS	HOT HOLD	168°F	EGGS	COLD HOLD	45°F
SALSA	HOT HOLD	160°F	GROUND BEEF	HOT HOLD	145°F
SOUR CREAM	COLD HOLD	47°F	PORK	COLD HOLD	41°F
TOMATOES	COLD HOLD	43°F	MILK	COLD HOLD	42°F
LETTUCE	COLD HOLD	47°F			
WHITE CHEESE	COOLING	80°F			

Inspected by <i>[Signature]</i>	R.S./SIT# 164029	Licensor DCHD
Received by <i>[Signature]</i>	Title MGR	Phone