

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 11/02/15
Address 1160 E. RUSS RD. GREENVILLE		Category/Descriptive C4S	
License holder JAVIER 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	Laundering
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, specification and original containers
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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)

(3.2K) OBSERVED SCOOP HANDLES STORED IN CONTAINERS TOUCHING RICE, BEANS, AND SPICES. DISCUSSED SCOOP HANDLES SHALL BE STORED ABOVE THE PRODUCT TO PROTECT FROM CROSS CONTAMINATION BY HANDS. REPEAT VIOLATION. IF SCOOPS ARE AN ONGOING ISSUE DO NOT STORE SCOOPS IN PRODUCTS.

(5.10) OBSERVED BUCKETS IN HANDWASHING SINK IN WAREWASHING AREA. DISCUSSED HAND WASHING SINKS MAY NOT BE USED FOR ANY OTHER PURPOSE THAN HANDWASHING. REPEAT VIOLATION.

Inspected by Megan Kasee	R.S./ST # 143136	Licenser Kearke Co + D
Received by Dale Alonso M.	Title MGR	Phone 937 516 9797