

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>LAS MARIAS MEXICAN GRILL</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>186</b>	Date <b>2-24-16</b>
Address <b>1160 E. RUSS RD. GREENVILLE</b>		Category/Descriptive <b>C4S</b>		
License holder <b>JAVIER M. MUNOZ</b>		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 <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, specification 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)

**- PIC STATED THEY ARE MONITORING SALSA REFRIGERATOR AND WILL NOT USE UNTIL HOLDING 41°F OR BELOW.**

**- DATE MARKING LOOKED BETTER.**

**- DISH MACHINE REPAIRED AND WORKING PROPERLY.**

Inspected by <b>Megan Kaiser</b>	R.S./SIT # <b>143136</b>	Licensors <b>Darke CD + ID</b>
Received by <b>Pablo Alonso M.</b>	Title <b>MGR</b>	Phone <b>937 516 9797</b>

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Address <b>1100 E. RUSS RD. GREENVILLE</b>		Category/Descriptive <b>C4S</b>		
License holder <b>JAVIER M. MUNOZ</b>		Inspection time (min)	Travel time (min)	Other
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#### Administrative

901:3-4 DAC
3701-21 DAC

#### Violation(s)/Comment(s)

**(4.4A) OBSERVED DEEP FREEZE DOOR COMING APART WITH INSTALLATION AND WIRES EXPOSED. DIL PUT ON TOP TO HOLD DOOR SHUT. DISCUSSED EQUIPMENT SHALL BE MAINTAINED IN GOOD REPAIR. PLEASE REPAIR.**

**(3.4) OBSERVED 5 PANS OF QUESO DATED 2-16-16. DISCUSSED TCS RTE FOODS SHALL BE DISCARDED AFTER THE 7th DAY TO LIMIT GROWTH. PIC VOLUNTARILY DISCARDED ITEMS TO WASTE AREA. CRITICAL. CORRECTED.**

Inspected by <b>Megan Kauer</b>	R.S./SIT # <b>143136</b>	Licenser <b>Danke Co #10</b>
Received by <b>[Signature]</b>	Title	Phone



State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

2-23-16

Facility name LAS MARIAS	Type of inspection STANDARD
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Violation(s)/Comment(s)

(4.4N) OBSERVED NO SANITIZER GOING INTO DISH MACHINE. DISCUSSED NOT TO USE MACHINE UNTIL MACHINE IS REPAIRED TO INPUT SANITIZER. PIC STATED HE WILL CALL TO REPAIR. USE 3 TANK SINK UNTIL REPAIR

(3.4F) OBSERVED SALSA FRIDGE HOLDING AT 58°F. PIC STATED IT WAS FROZEN EARLIER. SALSA MOVED TO WALK-IN. DO NOT USE UNTIL HOLDING 41°F OR BELOW. PLEASE REPAIR. CRITICAL.

NOTES-PDP NOZZLES CLEANED AT INSPECTION. PREP TABLE HOLDING SALSA AND SOUR CREAM AT 40°F. MONITOR PREP TABLE.

Inspected by Megan Kaiser	R.S./SIT# 173136	Licenser Dorke Co FID
Received by Megan Kaiser	Title Asst. Dir.	Phone 614-265-1000

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code


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Address <b>1100 E. RUSS RD. GREENVILLE</b>	Category/Descriptive <b>CHS</b>	
License holder <b>JAVIER M. MUNOZ</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI. OBSERVED 5 PANS OF QUESO DATED 2-16-16. DISCUSSED TCS RTE FOODS SHALL BE DISCARDED AFTER 7 DAYS TO LIMIT GROWTH. CORRECTED.

VI. OBSERVED SALSA FRIDGE HOLDING AT 58°F. DISCUSSED NOT TO USE UNIT UNIT HOLDING 41°F OR BELOW TO LIMIT GROWTH. ITEMS MOVED TO WALK-IN.

### 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
RICE	HOT HOLD	140°F	SOUR CREAM	COLD HOLD	40°F
BEEF	HOT HOLD	150°F	BEANS	COLD HOLD	37°F
TOMATO SLICE	COLD HOLD	34°F			
LETTUCE SLICE	COLD HOLD	35°F			
BEANS	HOT HOLD	155°F			
BEEF	COOKING	160°F			
CHICKEN	COOKING	170°F			
Inspected by <b>Megan Kausew</b>	R.S./SIT# <b>143130</b>	Licenser <b>Darke CO #10</b>			
Received by 	Title	Phone			