

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Palace Coffee	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 141	Date 1-30-17
Address 537 S Broadway, Greenville		Category/Descriptive C4S	
License holder Palace Coffee	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)	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, 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

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

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)

3.4(G) observed turkey and ham with a shelf life of 8 or 9 days. Also observed no date on the mushroom soup in the refrigerator. Discussed all TCS RTE foods shall be date marked for 7 days and consumed / discarded by the 7th day. PIC dated items at time of inspection. Corrected.

4.1(V) No thermometers were found in the following units 2 refrigerators in front and white stand-up frig in the kitchen. Discussed all cold holding cases shall be equipped with a temperature measuring device.

Inspected by <i>[Signature]</i>	R.S./SIT # 16-4029	Licensor DCHD	Phone
Received by <i>[Signature]</i>	Title	Phone	

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Palace Coffee	License number 141	Date 1/30/17
Address 537 S. Broadway Greenville	Category/Descriptive C4S	
License holder Palace Coffee	Inspection time (min)	Travel time (min)

Comments:

V1) observed turkey and ham with a shelf life of 8 3/9 days. Also observed no date on the mushroom soup in the refrigerator. Discussed all TCS RTE foods shall be date marked for 7 days and consumed/discarded by the 7th day. PIC dated items at the time of inspection.

Notes: Discussed body fluid clean up kit 3 Employee health policy and manager's training.
Recommended having dates of pies w/ actual pie in front case.

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 Soup	cold hold	35°F			
Ham	cold hold	32°F			
tomatoes	cold hold	40°F			
milk	cold hold	41°F			
Cream Chicken soup	cooking	124°F			
quiche	cold hold	41°F			
Inspected by <i>Sandra Schreiner</i>	R.S./SIT# 16-4029	Licensors DCHD			
Received by <i>[Signature]</i>	Title	Phone			