

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 12-19-14
Address 537 S. Broadway Greenville		Category/Descriptive C45	
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 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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(6.4 F) Observed mop sink stored with mop head touching bucket. Discussed the mop sink shall be stored in a position to allow mop head to air dry without soiling the wall, equipment. PIC stated he has a wall mount holder he needs to install.

Discussed new rule changes.

Inspected by <i>Morgan Kellew</i>	R.S./SIT # 143134	Licenser Darke Co #10
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 12-19-16
Address 537 S. Broadway Greenville OH 45319	Category/Descriptive	
License holder Palace Coffee	Inspection time (min)	Travel time (min)
Comments:		
Discussed level 2 Training Requirement Handout given.		

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
Soup 1	COOKING	129°F			
Soup 2	COOKING	137°F			
tomato slice	cold hold	36°F			
ham	cold hold	35°F			
turkey	cold hold	35°F			
lettuce	cold hold	36°F			
Spinach	cold hold	37°F			
Inspected by <i>Megan Keller</i>		R.S./SIT# 143136	Licensor Darke Co HD		
Received by <i>[Signature]</i>		Title	Phone		