

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Paulas Diner	Address 117 N. Main St. Rhinoceros	License holder Dennis & Paula Moody	Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing <input type="checkbox"/> Complaint	Follow-up date (if required) Sample date/result (if required)
Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 177	Category/Descriptive 035	Inspection time (min) 177	Travel time (min) 1-4-16
Other				

3717-1 OAC Violation Checked

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	<input checked="" type="checkbox"/>
3.5	Identify, 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	

Water, Plumbing, and Waste

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

Physical Facilities

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	

Administrative

901:3-4 OAC	
3701-21 OAC	

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	

Poisonous or Toxic Materials

7.0	Labeling and identification	
7.1	Operational supplies and applications	
7.2	Storage and display separation	

Violations/Comments

(3.4g) Observed Bologna, bacon, and holders without a date mark. PIC stated Bologna needs to be thrown out since past 7 days. Bacon & holders dated with correct date. Items should be dated yesterday. Discussed all items to limit growth. critical.

(3.6g) Observed ham with use by date 12-30 and salami with a use by date of 12-29. PIC and salami items of ham be discarded after 7th day to limit growth.

Inspected by

Program Lawer

Title

Operator

R.S./SIT #

License #

Phone



Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

State of Ohio

1-4-16

Facility name	Paulias Diner
Type of inspection	Standard

Violation(s)/Comment(s)

(4/5) observed sour cream containers being re-used to store food products. Discussed containers are a single use article and may not be re-used.
 (4/5) observed pop nozzles with a growth. Discussed to clean on a more frequent basis to limit growth. critical. PIC CORRECTED at time of inspection.

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 megan.kaiser@odh.ohio.gov

Inspected by	Meghan Kaiser
R.S./SIT#	14313A
Licensor	Dave Galt

Received by	Shela Moody
Title	Director
Phone	