

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Platty's Sports Bar & Grill	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 202	Date 8-9-16
Address 39 E. main St. Versailles	Category/Descriptive C45		
License holder Allen Platfoot	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint	<input type="checkbox"/> Follow up <input type="checkbox"/> Prelicensing	<input type="checkbox"/> Foodborne <input type="checkbox"/> Consultation	<input type="checkbox"/> 30 day <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

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
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(NOTES)
 - New Manitowoc ice machine - approved
 - New 3 door freezer (TRUE) - approved
 - New 2 door refrigerator (VICTORY) - approved
 (3.4 G) Observed deli meats (ham, turkey, roast beef) without a date mark in salad prep unit and in sandwich prep unit. Discussed all TCS RTE foods shall be date marked for 7 days to limit growth. Critical. PIC stated items must have been pulled yesterday. Will discuss date marking with night crew.

Inspected by Megan Kaiser	R.S./SIT # 143136	Licensors Darke Co HD
Received by [Signature]	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Plattys Sports Bar & Grill	Type of visit Standard	Date 8-9-16
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Violation(s)/Comment(s)

(4.5a) Observed a build up on pop nozzles. Discussed to clean the top and sides of nozzles. Please clean on a more frequent basis to prevent/limit build up. critical. PIC added nozzle cleaning to daily cleaning list.

(Note) Discussed cleaning of fans

Inspected by Megan Kassew	R.S./SIT# 143136	Licenser Larke	CO #10
Received by OK [Signature]	Title	Phone	

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Platty's Sports Bar & Grill	License number 202	Date 8-9-16
Address 39 E Main St. Versailles	Category/Descriptive C4S	
License holder Allen Platfoot	Inspection time (min)	Travel time (min)

Comments:

VI. Observed deli meats without a date. Discussed all TCS RTE foods shall be date marked for 7 days unless they are used within 24 hours.

VII. Observed a build up on pop nozzles. Discussed to clean nozzle & nozzle cap to help prevent build up.

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
Chicken	Hot Hold	180°F	Sausage	Cold Hold	37°F
Sliced tomato	Cold Hold	36°F			
Noodles	Cooking	145°F			
Cottage cheese	Cold Hold	39°F			
Mashed pot.	Cold Hold	40°F			
Sliced ham	Cold Hold	38°F			
Sliced turkey	Cold Hold	39°F			
Inspected by Megan Kaiser	R/S/SIT# 143136	Licensor Darke Co HD			
Received by Kathy Munson	Title	Phone			