

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---|--|---|------------------------------|----------------------------------|
| Name of facility Red + Ruth's Tavern | | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 179 | Date 11/9/15 |
| Address 101 S. main St. Palestine | | Category/Descriptive C35 | | |
| License holder Justin + Robin Sharp | | 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 |

| | |
|-------------------------------------|--|
| 4.4 | Maintenance and operation |
| <input checked="" type="checkbox"/> | 4.5 Cleaning of equipment and utensils |
| | 4.6 Sanitizing of equipment and utensils |
| | 4.7 Laundering |
| | 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, 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 |

Water, Plumbing, and Waste

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|-----|--|
| 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)

45(A)(1) Non-Food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, + other debris. Observed accumulation of food residue on can opener, meat slicer, and bottoms of fridges + freezers. Needs cleaned more often. Hood system also needs cleaned more often.

| | | |
|-----------------------------------|---------------------------|------------------------------------|
| Inspected by Sept O'Ce | R.S./SIT# 34105 | Licensor Darke County HD |
| Received by [Signature] | Title | Phone |