

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Silver Spur</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1140</b>	Date <b>7/15/16</b>
Address <b>25 W. Main St. Osgood</b>		Category/Descriptive <b>C3S</b>	
License holder <b>Hoelscher</b>	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	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
<input checked="" type="checkbox"/> 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

#### 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

<input checked="" type="checkbox"/> 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)

3.2A) PIC stated they don't use gloves with ready to eat foods. When working with RTE foods deli tissue, tongs/spatulas, and single-use gloves shall be used. Please obtain gloves/deli tissue to use when working with RTE foods.

3.4 H) Observed 2 containers of cole slaw in the walk-in dated 7/9 & 6/18. Food shall be discarded if it is past the dated on the container. Please throw out the cole slaw.

Inspected by <b>Julia Schueterma</b>	R.S./SIT # <b>164029</b>	Licensor <b>Darke Co Health Dept</b>
Received by <b>Sandy Stahl</b>	Title	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <b>Silver Spur</b>	Type of visit <b>Standard</b>	Date <b>7/15/14</b>
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**Violation(s)/Comment(s)**

3.4G) Observed lettuce & bacon without a date on them. PIC dated items at the time of inspection. Discussed how RTE TCS foods shall be date marked w/ 7 days & discarded after 7<sup>th</sup> day. Please date mark if not used w/in 24 hrs. so you can monitor the days to prevent growth of bacteria. **CORRECTED!**

4.1N) Observed the hood system last cleaning was 10.9.14 from Boyz in the hood. The hood system shall be cleaned twice a yr. Please call and schedule the next cleaning. Please notify health department once appointment has been made.

4.5A) Observed a build up of debris on the prep table, microwave, and 3 door freezer door handles. Non-food contact surfaces of equipment shall be kept free of an accumulation of food residue and other debris.

Notes: Discussed employee health policy, manager's training, & body fluid spill clean up kit. Documents given.

Inspected by <b>Tama Schuretema</b>	R.S./SIT # <b>1164029</b>	Licensors <b>DCHD</b>
Received by <b>Sandy Lush</b>	Title	Phone