

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Taco Bell # 26005</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1180</b>	Date <b>12-27-14</b>
Address <b>1120 Russ Rd, Greenville</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Taco Bell of America</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
	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)**

Satisfactory at the time of inspection.

Notes: Delivery at time of inspection.  
Discussed body fluid spill clean up kit.

Inspected by <i>Laura Schusterman</i>	R.S./SIT # <b>164029</b>	Licensor <b>DCHD</b>	Phone <b>937-547-0195</b>
Received by <i>Ryan</i>	Title <b>Ryan</b>		

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Taco Bell</b>	License number <b>1156</b>	Date <b>12.27.16</b>
Address <b>1120 Russ Rd, Greenville</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Taco Bell of America</b>	Inspection time (min)	Travel time (min)

**Comments:**

Satisfactory at time of inspection.

### 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
eggs	hot hold	142°F			
refried beans	hot hold	172°F			
lettuce	cold hold	47°F			
tomatoes	cold hold	38°F			
Cheese	cold hold	41°F			
taco meat	hot hold	143°F			

Inspected by <i>Sandra Schuiteman</i>	R.S./SIT# <b>114029</b>	Licensor <b>DCHD</b>	Phone <b>937-347-0195</b>
Received by <i>[Signature]</i>	Title <i>[Signature]</i>		