

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Teafords Dairy Store	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 2098	Date 5/2/16
Address 101 Pine St. Greenville		Category/Descriptive C3S	
License holder Teafords Dairy Store	Inspection time (min) 70	Travel time (min) 10	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, specification and original containers
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

4.0	Materials for construction and repair
4.1	Design and construction
<input checked="" type="checkbox"/> 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 DAC
3701-21 OAC

Violation(s)/Comment(s)

3.4G) Observed chicken dated 4/19, mash potatoes dated 4/23, and a cut tomato dated 4/25. in the 2 door refrigerator. PIC voluntarily threw the products away since they were past their 7 day shelf life. All RTE TCS food shall only be kept for 7 days and food shall be consumed or discarded by the 7th day to limit growth bacteria.

4.2I) Observed a bleach based sani bucket being used which tested at 200ppm. PIC stated that they don't have bleach test strips. New solution was made at time of inspection.

Inspected by Amanda Schumtner	R.S./SIT # 164029	Licensor Darke Co Health Dept
Received by Kesser	Title	Phone



State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

5/2/14

Facility name Teafords Dairy Store	Type of inspection Standard
---------------------------------------	--------------------------------

Violation(s)/Comment(s)

4.2I (cont.) Please acquire chlorine test strips so the bleach solution can be accurately measured in ppm.

Note: Continue to monitor the temperature of Nacho cheese. Temp was ↑ at time of inspection since it was only reading 130°F.

- Discussed the body fluid spill clean up, employee health policy, and manager's training. Documents given at time of inspection

Inspected by Kama Schuster	R.S./SIT # 164029	Licenser Darke Co Health Dept
Received by K. Keweenaw	Title	Phone