

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>The Merchant House</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>204</i>	Date <i>2-7-17</i>
Address <i>406 S. Broadway Greenville</i>		Category/Descriptive <i>C45</i>		
License holder <i>The Merchant House LLC</i>		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"/> Preclicensing <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

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
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input checked="" type="checkbox"/> 3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

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

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

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

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(3.5E) No consumer advisory on updated menu. Discussed foods that are served raw, undercooked, or not otherwise processed to eliminate pathogens shall have a consumer advisory. Reminder footnote: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(3.4) Observed waffle batter dated 2-1. PIC stated waffle batter maker broke a few days ago & waffles have not been served. Discussed TCS RTE foods shall be discarded after the 7th day to limit growth critical. PIC discarded at time of inspection. CORRECTED!

Inspected by <i>Megan Kettle</i>	R.S./SIT # <i>143134</i>	Licenser <i>Darke CO #10</i>
Received by <i>[Signature]</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>The Merchant House</i>	License number <i>204</i>	Date <i>2-7-17</i>
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Comments:

VIII. No consumer advisory on menu for under cooked products. Discussed a consumer advisory is needed.

VI. Observed waffle batter dated 2-1. Discussed all TCS RTE foods shall be discarded after 7th day to limit growth.

Note: Discussed level 2 training.

Delivery today

NEW TRUE 2 Door prep table. Approved monitor dish machine for 200 ppm.

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
<i>Sausage</i>	<i>Cold Hold</i>	<i>36°F</i>			
<i>pizza sauce</i>	<i>Cold Hold</i>	<i>35°F</i>			
<i>ham</i>	<i>Cold Hold</i>	<i>35°F</i>			
<i>gravy</i>	<i>Hot Hold</i>	<i>160°F</i>			
<i>chicken</i>	<i>Hot Hold</i>	<i>185°F</i>			
<i>tomato-sliced</i>	<i>Cold Hold</i>	<i>38°F</i>			
<i>lettuce-cut</i>	<i>Cold Hold</i>	<i>37°F</i>			
Inspected by <i>[Signature]</i>	R.S./SIT# <i>143B6</i>	License# <i>Darke</i>	Title <i>CO</i> Phone <i>FID</i>		
Received by <i>[Signature]</i>	Title		Phone		