State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Check one

Name of facility

License number

Name of facility			Check one	License nu	mber		Date	
The Merchant Hou	SP			204			2-1-11	
Address			Category/Descriptive					
MALS Broadway		reenvill	10.	ALL	5			
TOUS DIGITALIANULY	_(_/	166/14/11		- C1	<u> </u>		Loui	
TION Marcala wat	100	110	Inspection time (min)	Travel time	(min)		Other	
] IVIC (NEVERIAVII + +10U	H I	110						
Type of visit (check)	•			Follow-up o	date (i	f required)	Sample date/result (if required)	
Standard Follow up Foodb		☐ 30 day						
☐ Complaint ☐ Prelicensing ☐ Consu	itation	Other specify	У					
3717-1 OAC Violation Checked			•					
Management and Personnel				Poiso	nous	or Toxic Ma	terials	
2.1 Employee health	4.4	Maintenance and opera	ation		.0 Labeling and identification			
2.2 Personal cleanliness	4.5	Cleaning of equipment	and utensils					
2.3 Hygienic practices	4.6			_	-		play separation	
2.4 Supervision	4.7						pra y doparation	
		Protection of clean item	ns		Special Requirements			
Food	LL	.L		_ _ [8.0 Fresh juice production			
3.0 Safe, unadulterated and honestly presented		lumbing, and Waste	-,	_	3.1 H	1 Heat treatment dispensing freezers		
3.1 Sources, specifications and original containers	5.0			[3.2 Cı	ustom process	ing	
3.2 Protection from contamination after receiving	5.1	Plumbing system		8	3.3 Bi	ulk water mach	nine criteria	
3.3 Destruction of organisms	5.2	Mobile water tanks		{	3.4 A	cidified white	rice preparation criteria	
8.4 Limitation of growth of organisms	5.3	Sewage, other liquid w	aste and rainwater		9.0 Fa	acility layout a	nd equipment specifications	
3.5 Identity, presentation, on premises labeling	5.4	Refuse, recyclables, and	d returnables		20 Ex	xisting facilitie	s and equipment	
3.6 Discarding or reconditioning unsafe, adulterated	Dhyeica	l Facilities		Admi		4liva		
3.7 Special requirements for highly susceptible populations		T	ion and ranair :		Administrative			
Equipment, Utensils, and Linens	6.0				901:3-4 OAC 3701-21 OAC			
4.0 Materials for construction and repair		Design, construction, ar			3/01-2	ZTUAG		
4.1 Design and construction	6.2 Numbers and capacities							
4.2 Numbers and capacities	6.3	 		_				
4.3 Location and installation	6.4	Maintenance and opera	ition					
4.0 Coodion and installation								
Violation(s)/Comment(s)								
(3.5E) No Consumer adv	1900	I AN IN	dated men	11 F	19	11561	od finds	
1 Je 1 100 corporate miles	1010	<u> </u>	MICH THEFT	<u> </u>	11 / C	UDIC	a rwas	
I that are served raw, a	INAE	rcooked.	or not i	HIPERN	1161	$C \cap \Omega$	nabbld 1	
to diminate pallangons	cha	IA boil	a Parkuna	AL M	dil	alla	Comin da	
10 ellillitiare parviogeris	SHU	y mare	U (0119VIVI	W U	(1V)	9014.	RUMMALE	
Frotnate: Confuming raid or underconked months multiple Go afond								
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Shulfish or Page Muy	<u> </u>	NUGE YU	HY YIOK D	7 70	V///X	10114	<u> </u>	
(3.4) Observed Watch	m	Her dal	od 2-1	01/2	911	aled	INDAFFE	
1 July Cotta Muller	Dur	ra Gan	0 0 1 1	10	// V	1/10/	mullu // cc	
Traffer Maker DWKE B	7 H	w aaus	o UGO 8	WAY	ΡW	06 K)	ave not	
LODIA Gened Diccin	1.0	1 170	PTH for	11	~ /s	MIA	ho	
BEEN SCHOOL DISCUS	HACA	1.102,	K16 1000	15	2//	W	be	
distarded after the	0 -	7th (101)	1 to lim	it 1	VI	UHh.	untill.	
all distant I al	- 	i aug	1.1. 0.0 od od	1 /		1000	Trol	
VII alguaras de la	THV	W /A	1115 HCDO	//V. J	1.0	UKI t	CIED!	
		U	' '		-			
Inspected by	,	R.S./SIT#2/	2/ Licensor	Mrl	1		In +1/)	
IILLAUVI DETER	/	<u> </u>	<u> 14</u> L	MIT	$\underline{\mathscr{C}}$		<u>U</u> 11U	
Received by		Title				Phon	е	
HEA 5302 2/12 Ohio Department of Health	Distribu	tion: Top copy—Ope	rator, Bottom copy—Lo	cal health de	epartn	nent	(/	
AGR 1268 2/12 Ohio Department of Agriculture							pg of	

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

The Merchant House	License number	2-7-/7
404 S. Bradway Greenville	Category/Descriptive	
The Merchant House LLC	Inspection time (min)	Travel time (min)
Comments:	^	
VIII. NO consumer advisory	on menu for	under
1 Worked Omducts - DISCUSS	ed a consun	rer advisory
is related.		
		^
VI Observed Wattle batter	dated 2-1.	DIBCUSSED
all TCS RTF. toods sho	all be disca	rolled after
7th day to limit aro	Wth.	
Note: Discussed level 2	trainina.	
Delivery today	J	Δ
New true 2 Da	or oreo tal	ole. Hopmued
monitor dish machi	4 for 200	Ppm.
		V
	,	
Townsystems Law		

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Temperature	Food item	(receivi preparat	tate food is in ng, storage, ion, cooling, eheating, etc.)	Temperature
Saugage	Vold Hold	36°F				and the first section with the contract of the
DIZZA SUUCE	Pola Hald	35 °F				
ham	Cold Hold	35 F				
aravil	Hot Had	140 °F				
Micken	HO1 HOLD	185°F				
formato - sliged	Pold Hold.	38°E				
1ettuce-Cut	rold Hold	37 F)		
Inspected by	Lever	R.S./\$17# 13/4	Licenson WKC	Co	FID)
Received by	:		Title		Phone	
F 5050 0/101 01: D : 111	D	<u>.</u>			1. 1. 1	

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