

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>The Train Stop</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>89</b>	Date <b>1-09-17</b>
Address <b>121 N. Miami Bradford</b>		Category/Descriptive <b>C45</b>	
License holder <b>Larry Kissinger</b>	Inspection time (min) <b>60</b>	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

#### 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

#### 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)

**(3.2K)** Observed a cup being used as a scoop for a dry product. Discussed to use a ~~flat~~ scoop or a measuring cup with a handle so cross contamination by hands can be prevented.

Note: Discussed okay to clean side of fryer even if info on product plate comes off. Product plate cannot be read anyways.

Inspected by <b>Megan Kelleu</b>	R.S./SIT # <b>143136</b>	Licensor <b>Darke Co FID</b>
Received by <b>Rebecca Jones</b>	Title <b>manager</b>	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>The Train Stop</i>	License number <i>89</i>	Date <i>1-09-17</i>
Address <i>121 N. miami Bradford</i>	Category/Descriptive <i>C4S</i>	
License holder <i>Larry Kissinger</i>	Inspection time (min) <i>60</i>	Travel time (min)

**Comments:**

*= Level 2 certificate available. Congrats.  
- Both policies available.*

**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>corn</i>	<i>Hot Hold</i>	<i>190°F</i>	<i>MILK</i>	<i>Cold Hold</i>	<i>37°F</i>
<i>veg soup</i>	<i>Hot Hold</i>	<i>157°F</i>			
<i>chili</i>	<i>Hot Hold</i>	<i>110°F</i>			
<i>Beef</i>	<i>Hot Hold</i>	<i>175°F</i>			
<i>gravy</i>	<i>Hot Hold</i>	<i>180°F</i>			
<i>tomato</i>	<i>Cold Hold</i>	<i>37°F</i>			
<i>lettuce</i>	<i>Cold Hold</i>	<i>39°F</i>			
Inspected by <i>Megan Keller</i>	R.S./BIT# <i>143134</i>	Licensor <i>Darke Co #10</i>			
Received by <i>Rebecca Jones</i>	Title <i>manager</i>	Phone			