

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>The Train Stop</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>89</i>	Date <i>12-8-15</i>
Address <i>121 N. Miami, Bradford</i>		Category/Descriptive <i>C45</i>		
License holder <i>Larry Kissinger</i>		Inspection time (min) <i>35</i>	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

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundering
<input type="checkbox"/> 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
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

<input type="checkbox"/> 5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 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

<input checked="" type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input type="checkbox"/> 6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(6.0) Observed absorbent ceiling tiles in kitchen. Discussed ceiling tiles shall be nonabsorbent for areas subject to moisture such as food preparation areas, warewashing areas, and toilet rooms. 6 months given to replace tiles.

(5.15) Observed handwashing sink in warewashing area leaking. PIC stated a work order has already been placed. Discussed to fix sink so that plumbing is in good repair.

(4.45) observed ice cream buckets being re-used to store food products. Discussed containers are a use article & may not be re-used

Inspected by <i>Megan Kaiser</i>	R.S./SIT # <i>143136</i>	Licenser <i>Darke Co #10</i>
Received by <input checked="" type="checkbox"/> <i>Rebecca Jones</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility The Train Stop	License number 89	Date 12-8-15
Address 621 N. MIAMI, Bradford	Category/Descriptive C/S	
License holder Larry Kissinger	Inspection time (min) 40	Travel time (min)

Comments:

Discussed to clean equipment on a basis to limit growth / build up of debris and grease.

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
green beans	Hot Hold	189°F	sliced lettuce	Cold Hold	38°F
beef	Hot Hold	160°F	sliced tomato	Cold Hold	39°F
gravy	Hot Hold	171°F			
Chili	Hot Hold	161°F			
veg. soup	Hot Hold	110°F			
chicken breast	Cold Hold	38°F			
sliced Ham	Cold Hold	39°F			
Inspected by Megan Kaiser	R, S/SIT# 14336	Licensor Darke Co #10			
Received by Rebecca Jones	Title	Phone			