

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Treaty City Cafe	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 193	Date 1-27-17
Address 851 Martin St. Greenville		Category/Descriptive C4S	
License holder Treaty City Cafe	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		Follow-up date (if required)	Sample date/result (if required)
<input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>			

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
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

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 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

<input checked="" type="checkbox"/> 5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system
<input checked="" type="checkbox"/> 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

<input checked="" type="checkbox"/> 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)

3.4G) Observed no date marking on the lettuce, turkey, roast beef, and tomatoes with a date 1/14³ 1/15 and egg yolk dated 1/15. Discussed all TCS RTE foods shall be date marked for 7 days and discarded after the 7th day. Critical.

4.4N Observed dish machine measure at 00ppm. A chemical sanitizer used for dish machines shall meet the required sanitizer strength. PIC mention ecolab was in at facility yesterday & will call and have them

Inspected by Gaura Schmiedeman	R.S./SIT # 16-4029	Licensor DCHD
Received by R. Pandey	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Treaty City Cafe	Type of visit Standard	Date 1/27/17
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Violation(s)/Comment(s)

4.4N cont) service, the machine. Discussed using 3 bay sink unit is repaired. Sanitizer is need to limit growth of bacteria.

5.1S) Handwash station by the beverages is broken. Plumbing system shall be maintained in a state of good repair.

5.0) PIC, stated hot water heater is getting repaired. When she got to work this morning something smelt weird. Service call has been made and plumbers will look at unit. Currently boiling hot water for handwashing and rinsing all dishes until unit is fixed.

7B) Observed purple solution in a spray bottle w/o a label. Working toxic materials shall be clearly identified with the common name of the material.

NOTES Replace quat test strips.

Inspected by Anna Schmittner	R.S./SIT # 16-4029	Licenser DCHD
Received by K. Rendeney	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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License holder Treaty City Cafe	Inspection time (min)	Travel time (min)

Comments:

VI) Observed no date marking on the lettuce, turkey roast beef & tomatoes with a date of ~~1/14~~ 1/15 and egg yolk dated 1/15. Discussed all TCS RTE foods shall be dated for 7 days and discarded after the 7th day. Critical

VII) Observed dish machine at 00ppm. A chemical sanitizer used for dish machines shall meet the required sanitizer strength. PIC mention ecolab was in at the facility yesterday & will call & have them service the machine. Discussed to use 3 bay sink until unit is repaired. Sanitizer is need to limit growth of bacteria.

X) Observed purple solution in spray bottle w/p name of product. All toxic materials shall be labeled.

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
basil soup	cold hold	23°F			
milk	cold hold	38°F			
tomatoes	cold hold	38°F			
potatoes	holding	69°F			
gravy	cooking	84°F			

Inspected by Jana Schunter	R.S./SIT# 164019	Licensor DCHD
Received by [Signature]	Title	Phone