

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Treaty City Case	Check one <input checked="" type="checkbox"/> XFSO <input type="checkbox"/> RFE	License number 193	Date 11-3-16
Address 851 Martin St., Greenville		Category/Descriptive C45	
License holder Treaty City Case	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
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	Laundering
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

SCANNED

Violation(s)/Comment(s) Dish wash machine does not have proper sanitizer concentration.

4.4(N) manual and mechanical ware washing equipment, A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph (1)(3) of rule 3717-1-4.6 of the Administrative Code shall meet the criteria specified under paragraph (E) of rule 3717-1-7.1 of the Administrative Code, shall be used in accordance with EPA-registered label use instructions. PIC indicated she would have ELOLabs correct. Discussed using 3-tank sink until repaired. Sanitizer is needed to limit growth of bacteria.

Inspected by Dobson Manger	R.S./SIT # 2741	Licensor Darke County Health Dept
Received by [Signature]	Title	Phone 518-3013

State of Ohio
Continuation Report

SCANNED

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Treaty City Case	Type of visit Standard	Date 11-3-16
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Violation(s)/Comment(s)

*3.46) Found lettuce, turkey, and roast beef not date marked in the food prep table unit. Refrigerated, ready-to-eat, time/temperature controlled for safety food prepared and held in a food service operation for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temp. of 41°F or less for a maximum of seven days. PIC corrected at time of inspection.
 Date marking is needed to limit growth.

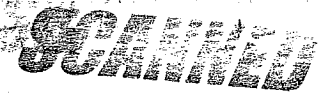
4.5 (A) Found sticky surfaces on prep table door. Equipment food-contact surface and utensils shall be clean to sight and touch. PIC indicated she would clean today. ^{Continue to} monitor to limit growth and keep clean.

* = critical

Inspected by Dorinda Manger	R.S./SIT # 2741	Licensors Darke County Health Dept.
Received by R. Kinley	Title	Phone 518-3013

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code



Name of facility Treaty City Cafe	License number 193	Date 11-3-16
Address 851 Martin St. Greenville	Category/Descriptive C4S	
License holder Treaty City Cafe	Inspection time (min)	Travel time (min)

Comments:

VI. Observed cut lettuce in prep table and turkey and roast beef not date marked in same unit. Discussed all TCS RTE foods shall be date marked for 7 days to limit growth. PIC stated 4no items were preped on 10-30-16. PIC date marked items during inspection. THANKS

Example documents given for employee health policy & spill procedures.

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
Turkey	Cold Hold	37°F			
roast beef	Cold Hold	37°F			
lettuce-sliced	Cold Hold	38°F			
eggs	Cold Hold	39°F			
Sausage gravy	COOKING	135°F			
Inspected by Morgan Kasee			R.S./SIT# 143130	Licensor Darke Co #10	
Received by HCPandley			Title	Phone 548-3613	