

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Turtle Creek</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1070</b>	Date <b>12-14-15</b>
Address <b>6545 St. Rt. 36 E Greenville</b>			Category/Descriptive <b>C45</b>	
License holder <b>Turtle Creek</b>		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"/> 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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

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

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 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

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Equipment, Utensils and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

#### Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input checked="" 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

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701:21 OAC

#### Violation(s)/Comment(s)

(3.2 Q) Observed sweet chili and green beans stored on the floor in dry stock / catering room, potatoes stored on the floor by dry shelving unit besides mop sink. Discussed food storage shall be 6" off the floor to protect from contamination by premise.

(3.4.6) Observed coleslaw dated 12-7. Discussed all TCS RTE foods shall be discarded after 7th day to limit growth. Day 1 is when product was prepared. critical. Discarded at inspection.

Inspected by <b>Megan Kaiser</b>	R.S./SIT # <b>143136</b>	Licensors <b>Darke Co + 10</b>
Received by <b>[Signature]</b>	Title <b>Manager</b>	Phone



# State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Turtle Creek</i>	Type of inspection <i>Standard</i>
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**Violation(s)/Comment(s)**

<i>(4.4N) Observed dishmachine at Oppm. Discussed to use 3 tank sink until machine is repaired to appropriate strength for proper sanitation.</i>	
<i>(4.5) Observed a build up of food residue on coffee machine, inside microwaves, and on track line for refrigerator by back handwashing sink. Discussed to clean on a more frequent basis to limit build up. critical.</i>	
<i>(5.10) Observed an employee wash potatoes in handwashing sink. Discussed handwashing sinks shall be used for no other purpose than handwashing.</i>	
<i>(6.1A) Observed a broken floor tile by dry storage rack next to mop sink. Discussed to repair flooring so that it is smooth and easily cleanable.</i>	

*NOTE: TWO new refrigerators. Commercial grade.*

Inspected by <i>Megan Rues</i>	R.S./SIT # <i>143136</i>	Licensor <i>Dartco Co HAD</i>
Received by <i>[Signature]</i>	Title <i>12-14-15</i>	Phone

*Contact Health department for renovations*

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Turtle Creek</b>	License number <b>1070</b>	Date <b>12-14-15</b>
Address <b>6545 St. Rt. 36 E Greenville OH</b>	Category/Descriptive <b>CHS</b>	
License holder <b>Turtle Creek</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) Observed coleslaw dated 12.7-15. Discussed all TCS RTE foods shall be discarded after 7<sup>th</sup> day to limit growth. Day 1 is when product was prepared, critical. Discarded @ time of inspection.

VII) Discussed cleaning frequency to limit food build up  
*Food cleaning frequency Discussed.*

**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
milk	cold holding	39°	lettuce	cold holding	38°
tomatoes (sliced)	cold holding	38°			
Sukerut	cold holding	38°			
chili soup	hot holding	150°			
cheese sauce	hot holding	146°			
Gravy	hot holding	140°			
Rice	cold holding	39°			
Inspected by <i>Megan Kause</i>	R.S./J.H.		Licenser <i>Darke O PhD</i>		
Received by <i>[Signature]</i>			Title <b>12-14-15</b>	Phone	