

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Turtle Creek</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1070</i>	Date <i>09-08-16</i>
Address <i>10545 St. Rt. 36 E Greenville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Turtle Creek</i>	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 specify		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

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

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, 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

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

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

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(4.5A) Observed food debris accumulation in walk in freezer, inside refrigeration, & floors. Discussed to clean on a more frequent basis to limit build up. Non food contact surfaces shall be kept free of an accumulation of dust, dirt, and food residue critical. Discussed food safety and new rule changes with manager. Renovations complete.

Inspected by <i>Megan Kaise</i>	R.S./SIT # <i>143136</i>	Licenser <i>Darke CO FID</i>
Received by <i>[Signature]</i>	Title <i>General Manager</i>	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Turtle Creek</i>	License number <i>1070</i>	Date <i>09-08-16</i>
Address <i>6565 St. Rt. 36 E Greenville</i>	Category/Descriptive <i>C4S</i>	
License holder <i>Turtle Creek</i>	Inspection time (min)	Travel time (min)

Comments:

Discussed to clean food/nonfood contact surfaces on a more frequent basis to limit growth. Observed build up of debris in cold holding units.

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>queso cheese</i>	<i>Hot Hold</i>	<i>153°F</i>			
<i>cut ham</i>	<i>Cold Hold</i>	<i>35°F</i>			
<i>diced tomato</i>	<i>cold hold</i>	<i>36°F</i>			
<i>chili</i>	<i>cold hold</i>	<i>34°F</i>			
<i>nachio cheese</i>	<i>cold hold</i>	<i>33°F</i>			
Inspected by <i>Trigam Kautz</i>	R.S./ST# <i>1436</i>	Licenser <i>Darke CO</i>	Title <i>FIN</i>		
Received by <i>[Signature]</i>	Title <i>General Manager</i>		Phone <i>1/1</i>		