## State of Ohio

## Standard Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Autilo	only. Chapters 3717 and 3713 Onlo nevis	sed Code		
Name of facility	11   1	License number Date		
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I Addrose	Category/Descriptive			
501 Wagner Ave	Greenville	C45		
Ligense holder	Inspection time (min)	Travel time (min) Other		
		Novel time (mm)		
Better Tood Syste	ems			
Type of visit (check) Standard Follow up Foodb	Follow-up date (if required) Sample date/result (if required)			
☐ Complaint ☐ Prelicensing ☐ Consu				
3717-1 OAC Violation Checked				
Management and Personnel		Poisonous or Toxic Materials		
2.1 Employee health	4.4 Maintenance and operation	7.0 Labeling and identification		
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils	7.1 Operational supplies and applications		
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils	7.1 Storage and display separation		
2.4 Supervision	4.7 Laundering			
Food	4.8 Protection of clean items	Special Requirements		
3.0 Safe, unadulterated and honestly presented		8.0 Fresh juice production		
3.1 Sources, specifications and original containers	Water, Plumbing, and Waste	8.1 Heat treatment dispensing freezers		
3.2 Protection from contamination after receiving	5.0 Water	8.2 Custom processing		
3.3 Destruction of organisms	5.1 Plumbing system	8.3 Bulk water machine criteria		
3.4 Limitation of growth of organisms	5.2 Mobile water tanks	8.4 Acidified white rice preparation criteria		
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid waste and rainwater 5.4 Refuse, recyclables, and returnables	9.0 Facility layout and equipment specifications		
3.6 Discarding or reconditioning unsafe, adulterated	3.4   Netuse, recyclables, and returnables	20 Existing facilities and equipment		
3.7 Special requirements for highly susceptible populations	Physical Facilities	Administrative		
	6.0 Materials for construction and repair	901:3-4 OAC		
Equipment, Utensils, and Linens	6.1 Design, construction, and installation	3701-21 OAC		
4.0 Materials for construction and repair	6.2 Numbers and capacities			
4.1 Design and construction 4.2 Numbers and capacities	6.3 Location and placement			
4.3 Location and installation	6.4 Maintenance and operation			
T.5 Ecoution and instantation				
9. 		;		
Violation(s)/Comment(s)				
Violation(s)/Comment(s)				
1 Satistacto	or at time of	Inspectión.		
May a Dia all				
INUTES: PIG STATED OF	r work order is in to	or the door seal		
on Walk-in Co.	nlan			
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The pected by	R.S./SIT# Licensor			
Manus Chritana		(HD		
Received by	Title//	Phone? -2 ()		
XX (M) Month	THAMARAC	1-5-14		
HEA 5202 2/12 Ohio Donortment of Health	Distribution Toxony Orasta Battan	al basish danartment		
HEA 5302 2/12 Ohio Department of Health	Distribution: Top copy—Operator, Bottom copy—Loca	al health department		

## **Critical Control Point Inspection**

Authority: Chapter 3717 Ohio Revised Code

Name of facility Wendys Old Fashion Hambergers	License number	2/3/17
501 Wagner Ave Greenville	Category/Descriptive	
License holder  Detterfood Systems	Inspection time (min)	Travel time (min)
Comments:		
	, ,	
Discussed managers train clean up kit and er	ung and boo	dy fluid Spill
CRUN UP FIT and UP	nproyee poi	ICY.

Temperature Log

Temperatare 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
tomatoes	cold hold	40°F			<u> </u>
lettuce	Cold hold.	HIF			
Chili	not hold	176F			-
paked potatoes	hot hold	190.F			
Chicken	hot hold	1544		-	
ialad	Cold hold	412'F			
aspected by AMMA CM	woran 1	10.4079	Licensor DCHD		
echiled by DONNOV	ik		Manager	Phone 737-5	48.600
A (Rev. 5350 2/12) Ohio Dept. of He	ealth Distribution:	Top copy—opera	tor, Bottom copy Local health depar	rtment pg of	/