

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Whistle Stop	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1162	Date 7-27-16
Address 200 S. Main St. Ansonia		Category/Descriptive C4S	
License holder Andrew Riffle	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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

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

(4.4) Observed single-use containers stored in apple sauce, cottage cheese, cole slaw, and gravy. Discussed single-use containers shall not be re-used & cannot tell which end is the "handle" end. Discussed if a scoop is stored in the product, the handle shall be out of the product to protect from cross contamination by hands. PIC Corrected

(Note)

2 New Freezers (Cullus, a NSF Listed) PIC stated the freezer next to fryers is holding around 30°F. Work order placed and supposed to happen →

Inspected by Megan Kause	R.S./SIT # 143136	Licensor Darke CO +10
Received by Karen R. Bailey	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Whistle Stop	Type of visit Standard	Date 7-27-14
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Violation(s)/Comment(s)

today. all items are stored in the walk in freezer besides during rush times at lunch and dinner.

Note - Discussed to use unscented bleach on food contact surfaces.

Inspected by Megan Kaiser	R/S/SIT # 143136	Licenser DANE CO FID
Received by Karen R Bailey	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Whistle Stop</i>	License number <i>1162</i>	Date <i>7-27-16</i>
Address <i>200 S. main st. Ansonia</i>		Category/Descriptive <i>C45</i>
License holder <i>Andrew Riffle</i>	Inspection time (min)	Travel time (min)

Comments:

Satisfactory at time of inspection.

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>Shrimp (popcorn)</i>	<i>COOKING</i>	<i>180°F</i>	<i>milk</i>	<i>cold Hold</i>	<i>36°F</i>
<i>potatoes</i>	<i>COOKING</i>	<i>195°F</i>			
<i>eggs</i>	<i>cold Hold</i>	<i>36°F</i>			
<i>hamburger</i>	<i>cold Hold</i>	<i>38°F</i>			
<i>pizza sauce</i>	<i>cold Hold</i>	<i>39°F</i>			
<i>ham-sliced</i>	<i>cold Hold</i>	<i>38°F</i>			
<i>tomato-sliced</i>	<i>cold Hold</i>	<i>37°F</i>			
Inspected by <i>Megan Kaiser</i>	R.S./SIT# <i>145136</i>	Licensor <i>Darke CO HD</i>			
Received by <i>Karen R Bailey</i>	Title	Phone			