

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | | | | |
|---|--|---|-----------------------------------|----------------------------------|
| Name of facility Wooden Spoon | | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 4 | Date 4.29.16 |
| Address 9690 US 127, Versailles | | Category/Descriptive C35 | | |
| License holder Theresa Buttau | | Inspection time (min) 115 | Travel time (min) 30min | 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, specification and original containers | |
| <input checked="" type="checkbox"/> | 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 |

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)

3.2(A) Observed several employees come from a different task to help with the food. Food employees shall wash their hands in between tasks. Please advise employees to wash hands properly between tasks. (ie: taking money, working w/ raw food, making sandwiches).

3.2(Q) Observed a ball of potatoes on the floor in the walk-in. PIC stated they were just made this morning and will be used today for lunch. Food

| | | |
|--|-----------------------------|---|
| Inspected by Laura Schmelmer | R.S./SIT # 164029 | Licenser Darke Co Health Dept |
| Received by [Signature] | Title owner | Phone |



State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | |
|--|---|
| Facility name Wooden Spoon | Type of inspection 4.29.16-Standard |
|--|---|

Violation(s)/Comment(s)

- 3.2Q) Storage shall be stored at least 6 inches above the floor. Corrected!
- 3.24) observed a build up ~~of~~ debris on the walkin fan and on the white fan by the dish area. Please clean the blades and guards so food is protected from contamination.
- 3.4G) Observed beef, cole slaw, ham in the walkin without a date. Please date mark all RTE TCE food items. Once item is opened that day counts as Day 1, the product is good until 6 days after the 1st day. Maximum of 7 days the food shall be consumed on the premises, sold or discarded. Dated at time of inspection. Corrected!
- 3.4G) Observed a container of coleslaw in the walkin dated 4.24.16. PIC voluntarily ~~de~~ threw the item away.
- 4.4S) Observed ketchup and blue muffin mix in the cottage cheese container.

| | | |
|--|--|---|
| Inspected by Jana Schuster | R.S./JT # 164029 | Licensor Darke Co Health Dept |
| Received by Steven But | Title owner | Phone |



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

4.29.14

| | |
|-------------------------------|--------------------------------|
| Facility name Wooden Spoon | Type of inspection Standard |
|-------------------------------|--------------------------------|

Violation(s)/Comment(s)

4.4S cont.) Single-service articles may not be reused. Please continue to rotate out single use containers w/ store bought containers.

Notes: Discussed employee health policy, body fluid spill clean up kit, and level 2 training. Documents given.

- Documents given on proper food temperatures, cooling process.

- Handwash signs given for ~~hand sink~~ men's restrooms

| | | |
|-------------------------------|----------------------|----------------------------------|
| Inspected by Anna Schuster | R.S./SIT # 164029 | Licenser Darke Co Health Dept |
| Received by Anna Bus | Title owner | Phone |

11:45AM