State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility		Check one Li	cense numb	1 1 1		
Arby's 47		☐AFSO ☐ RFE	1008	3 4/17/17		
Address			Category/Descriptive			
1474 Wagner Ave (areenville		(35)			
License holder		Inspection time (min)	avel time (m	in) Other		
1 CADK TUC.						
Type of visit (check)		Fc	llow-up date	(if required) Sample date/result (if required)		
☐ Standard ☐ Follow up ☐ Foods ☐ Complaint ☐ Prelicensing ☐ Consu	orne 🗌 30 day Iltation 🗎 Other <i>spec</i>	ifv				
	Intation Other spec.	n y				
3717-1 OAC Violation Checked			D.:			
Management and Personnel 2.1 Employee health	4.4 Maintenance and operation			Poisonous or Toxic Materials 7.0 Labeling and identification		
2.2 Personal cleanliness	4.5 Cleaning of equipmen					
2.3 Hygienic practices	4.6 Sanitizing of equipme			Storage and display separation		
2.4 Supervision	4.7 Laundering					
Food	4.8 Protection of clean it	ems		Requirements		
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Wast	n	— i	Fresh juice production		
3.1 Sources, specifications and original containers	5.0 Water	<u> </u>	8.1	Heat treatment dispensing freezers Custom processing		
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3	Bulk water machine criteria		
3.3 Destruction of organisms	5.2 Mobile water tanks		8.4	Acidified white rice preparation criteria		
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid	waste and rainwater	9.0	Facility layout and equipment specifications		
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, a	and returnables	20	Existing facilities and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities		Administrative			
3.7 Special requirements for highly susceptible populations	6.0 Materials for constru	ction and repair		:3-4 OAC		
Equipment, Utensils, and Linens	6.1 Design, construction, and installation			11-21 OAC		
4.0 Materials for construction and repair	6.2 Numbers and capacities					
4.1 Design and construction	6.3 Location and placeme	ent				
4.2 Numbers and capacities	6.4 Maintenance and ope	eration				
4.3 Location and installation						
Violation(s)/Comment(s)			•			
		1 1 1 0		1		
3.24) PIC Stated CO	10 Instruc	ted to cov	erp	mauct with		
5.24) PIC stated corp instructed to cover product with						
That mays over in repairs are completed.						
4.4A) DIC Stated new Dreptable doors are on order and will						
ve delivered to the facility.						
	·····					
All other brevious	Volations	have he	ela 1	niverted		
NUTES. PIC Stated sanitinging system is scheduled to be serviced?						
they are changing saniburkets hourly.						
Paradion Inches						
DUKEU POTONTOES DESIRA TIMPE A CIT 165-1 101						
Inspected by						
CXVIIIa Chinoterma 16.4029 DCHD						
pop(ved)by Phone						
Yhom the	1 Sh,1	+ Mgr				
HEA 5302 2/12 Ohio Department of Health	Distribution: Top copy—Op	perator, Bottom copy—Local	health depa			
AGR 1268 2/12 Ohio Department of Agriculture				pgof		

State of Ohio

Standard Inspection Report

Autho	ority: Chapters 3717 a	and 3715 Ohio Revis	ed Code				
Name of facility		Check one L	icense numb	er	Date		
Arbys 47		X FSO □ RFE	1008	3	4/11/17		
Address 11110 1010000	ve, Greenv		Category/Desc	criptive	1 / 1		
14 100 VVOQUET H	VY, CIPYPIN	1116	<u> </u>	52			
License holder		Inspection time (min)	ravel time (m	in)	Other		
LIBRING.		-					
Type of visit (check) N Standard Follow up Foodl	oorne 🗍 30 day	F	ollow-up date	(if required)	Sample date/result (if required)		
	ultation	ify	للملل	/			
3717-1 OAC Violation Checked			IVVI				
Management and Personnel			Poisono	us or Toxic Ma	terials		
2.1 Employee health	4.4 Maintenance and ope	eration	7.0 Labeling and identification				
2.2 Personal cleanliness	4.5 Cleaning of equipmer	nt and utensils	7.1 Operational supplies and applications				
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils		7.2 Storage and display separation				
2.4 Supervision	4.7 Laundering		Special Requirements				
Food	4.8 Protection of clean ite	ems	8.0 Fresh juice production				
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Wast	e ·	8.1				
3.1 Sources, specifications and original containers	5.0 Water		8.2	1			
3.2 Protection from contamination after receiving	5.1 Plumbing system			Bulk water mad	hine criteria		
3.3 Destruction of organisms	5.2 Mobile water tanks		8.4				
3.4 Limitation of growth of organisms 3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid waste and rainwater				and equipment specifications		
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, a	and returnables	20	Existing facilitie	es and equipment		
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administ	rative			
	6.0 Materials for constru		90′	1:3-4 OAC			
Equipment, Utensils, and Linens 4.0 Materials for construction and repair	6.1 Design, construction,		370	01-21 OAC			
4.1 Design and construction	6.2 Numbers and capacities		-				
4.2 Numbers and capacities	6.3 Location and placeme	1					
4.3 Location and installation	6.4 Maintenance and operation						
,							
Violation(s)/Comment(s)							
3711) Micaried Has 1	~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~	Dava Adias ar			1 6 10		
3.241 Observed the t	TREZEV ICE	COLLOGISET	card	ping 1	pulled up		
on tood products. Mr	2 mention	ed the u	nit 19	5 (N	the process		
on food products. Plated.	Food shall	la ant	ected	1 fine	na contamina		
or better reported.	TOOL STATE	. De pro	× C. (×)	1 1101	ALL COLLICIONE		
3.4F) Observed baked	potatoes b	eing held k	cetwe	en 10	7°F -117°F.		
and cut lemons ben	19 1111 UT	WW r. MS	11226	1 (111	nomora		
Foods shall be held at 135°F or above and the cold hold of products shall be 41°F or below. PIC volunteerily discarded products at time of inspection. Oritical.							
of products should be HIPE as belowed DIA voluntagist, discourded							
A STANDARD OF THE DY WELVIN THE VOINTIET IN CHECKING							
Droaucts at time (H INSpect	1011. UNITICO	11				
	1						
1 1							
Thispected by	R.S./ŞIT#	129 Licensor	10110				
XIIIIa Johnstema	R.S./SIT#	029	CMI)			
Received by	Title			Phor	ne		
/ for /hand							

HEA-5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture

Distribution: Top copy—Operator, Bottom copy—Local health department

pg___of

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio	Revised Code
Name of Facility AVDS 47	Type of visit Standard Date L 1/1/7
Violation(s)/Comment(s)	į.
3.4G) Observed corn beef with a d	iscard date of 4/10 and
brocilli and classic Italian with a	date dot of Monday.
Discussed all TCS RTE food products	s shall be date
marked for 7# days and consumed/	discarded by the
M+n day to prevent growth. Crit	,
4.4A) Observed preptable doors in	bad condition.
PIC mentioned a work order	has been placed for
New dooks, Equipment shall be	, , , , , , , , , , , , , , , , , , ,
a good state of repair.	
4.4A) Observed multiple santi	buckets at ODDDM
of sanitizing solution. PIC had	food employees
replace buckets at time of insp	
Still tested at 100ppm or below.	Please repair
Sanither system and use your	test strips to
agua accurately measure the sar	ritizer solution,
3.2C) Observed lettuce sitting in D	rep Sink which still
mad remains of raw meat ruice in	1 the Sink. PIG volunter
discavored letture at time of in	spection.
Inspected by R.S./SIT # Lice	nsor Y H
Received/by Title	Phone