

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Arby's 47</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1008</b>	Date <b>4/17/17</b>
Address <b>1476 Wagner Ave Greenville</b>		Category/Descriptive <b>C3S</b>	
License holder <b>G2K Inc.</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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	Laundering
	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	
<input checked="" type="checkbox"/>	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)

3.24) PIC stated corp instructed to cover product with flat trays until repairs are completed.

4.4A) PIC stated new preptable doors are on order and will be delivered to the facility.

All other previous violations have been corrected.

NOTES: PIC stated sanitizing system is scheduled to be serviced they are changing sanit buckets hourly.

Baked potatoes tested temped at 165-170F

Inspected by <i>Xoana Schueterma</i>	R.S./SIT # <b>16-4029</b>	Licensor <b>DCHD</b>	
Received by <i>[Signature]</i>	Title <b>Shift mgr</b>	Phone	

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Name of facility <b>Arbys 47</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1008</b>	Date <b>4/11/17</b>
Address <b>1476 Wagner Ave, Greenville</b>		Category/Descriptive <b>C3S</b>	
License holder <b>G2K Inc.</b>	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)

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	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
<input checked="" type="checkbox"/>	4.6	Sanitizing of equipment and utensils
	4.7	Laundrying
	4.8	Protection of clean items

#### Poisonous or Toxic Materials

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	7.2	Storage and display separation

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	3.7	Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

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#### Special Requirements

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#### 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)

3.24) Observed the freezer ice condenser dripping / build up on food products. PIC mentioned the unit is in the process of being repaired. Food shall be protected from contamination.

3.4F) Observed baked potatoes being held between 107°F - 117°F and cut lemons being held at 68°F. Discussed all hot hold foods shall be held at 135°F or above and the cold hold of products shall be 41°F or below. PIC voluntarily discarded products at time of inspection. Critical.

Inspected by <i>Salma Johnston</i>	R.S./SIT # <b>16-4029</b>	Licensor <b>DCMD</b>
Received by <i>[Signature]</i>	Title	Phone

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## State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <b>Arby's 47</b>	Type of visit <b>Standard</b>	Date <b>4/11/17</b>
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**Violation(s)/Comment(s)**

<p>3.4G) Observed corn beef with a discard date of 4/10 and broccilli and classic Italian with a date dot of Monday. Discussed all TCS RTE food products shall be date marked for 7<sup>th</sup> days and consumed /discarded by the 7<sup>th</sup> day to prevent growth. Critical.</p>	
<p>4.4A) Observed prep table doors in bad condition. PIC mentioned a work order has been placed for new doors. Equipment shall be maintained in a good state of repair.</p>	
<p>4.6A) Observed multiple santi buckets at 00ppm of sanitizing solution. PIC had food employees replace buckets at time of inspection. Solution was still tested at 100ppm or below. Please repair sanitizer system and use your test strips to <del>also</del> accurately measure the sanitizer solution.</p>	
<p>3.2C) Observed lettuce sitting in prep sink which still had remains of raw meat juice in the sink. PIC volunt<sup>er</sup> discarded lettuce at time of inspection.</p>	

Inspected by <b>Anna Schuretema</b>	R.S./SIT # <b>164029</b>	Licensor <b>DCHD</b>
Received by <b>[Signature]</b>	Title	Phone