

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Arbys 47		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1008	Date 12/18/17
Address 14716 Wagner Ave Greenville		Category/Descriptive C.35		
License holder G2K Inc.		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input 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

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input checked="" type="checkbox"/>	2.4 Supervision

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input checked="" type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

<input type="checkbox"/>	4.4 Maintenance and operation
<input checked="" type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input checked="" type="checkbox"/>	6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s)

4.5A) Observed a build-up of debris on the fryer basket handles and below the beef cook and hold units. Discussed all non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt and food residue.

3.4G) No date marking on the smoked chicken or pork belly in the prep table. PIC dated items at time of inspection. Discussed all TCS RTE foods shall be consumed or discarded by the 7th day. Critical. Corrected at time of inspection.

Inspected by <i>Yvonne Schusterman</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code 12/18/17

Facility name Arby's 47	Type of inspection Standard
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Violation(s)/Comment(s)

6.4D) Observed a build up of debris on vents in restrooms, above ice machine, 3 B bay sink area. Discussed intake, and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination of dust, dirt, and other debris.

2.4C) FSO only had employee health policy of most recent employee at location. Discussed all employee health policy copies shall be kept at the facility. Please acquire.

3.4F) Observed cheddar cheese @ 125°F. Discussed all TCS RTE foods shall be maintained @ 135°F or above. PIC stated he will have someone work on the machine. Critical.

Inspected by <i>Laura Schuterman</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone