

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>BPO EIKS #1139</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1016</b>	Date <b>2/9/18</b>
Address <b>214 W Third St. Greenville OH</b>	Category/Descriptive <b>Comm class 4</b>		
License holder <b>Board of Trustees Judge</b>	Inspection time (min)	Travel time (min) <b>5</b>	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 checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify	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

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)

Quad strips obtained:

3.4.6) Observed chili date marked with 10 days. PIC stated chili cooked on wed. it was dated w/pons. Another date marking good. PIC corrected at time of inspection - Critical

Will add consumer advisory for over easy eggs on menu

Employee Health policy signed - Trustees with a signature for volunteers

Will send CCP inspection sheet -

Inspection complete but forgot form

170F Fish hot hold 45°F coleslaw serving

41.60°F chicken cold hold (just prepped + placed in refrigerator)

41°F cheese refrigerator cold hold

Inspected by <b>Minger Nagata</b>	R.S./SIT # <b>RS115 3203</b>	Licensors <b>Duane County</b>
Received by <b>Juan T. L.</b>	Title <b>Food Mgr</b>	Phone <b>417-3488</b>