

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Best Bite Grill	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 194	Date 1-16-18
Address 22 N Center St Versailles		Category/Descriptive C48	
License holder William³ Leslie Coomer	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 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
<input checked="" type="checkbox"/> 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
<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

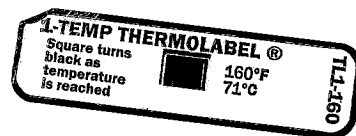
4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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)

2.4A) No ODH certification at time of inspection. Discussed at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain level 2 certification in food protection as of March 1, 2017.

2HC) No employee health policy available at time of inspection. Discussed all food and conditional employees are informed in a verifiable manner of

Inspected by Aura Schuitemaw	R/S/SIT # 16 4029	Licensor DCHD
Received by Austin Road	Title chef	Phone 937-827-0011

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Best Bite Grill	Type of visit Standard	Date 1.16.18
--	----------------------------------	------------------------

Violation(s)/Comment(s)

2.4c (cont) their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.

3.4 H) Observed dijon mustard w/ a discard date of 12/2, Alfredo sauce dated 12/30, ceaser 12/12, blue cheese 1/9, butter cream 11/24, cin butter 11/26, Cream cheese icing 11/4, Cole slaw 1/3, poppy seed 12/29, tomato juice 1/4, toast point 1/9, crack 12/23, 1000 Island 1/9, Chicken salad 12/29 ranch 1/6, ribs 12/28, corn beef 12/29, marsala 1/9 in walk in and on grill line. Discussed all TCS RTE foods prepared and held at the FSO shall be discarded by the 7th day to prevent growth. Corrected at time of inspection. Critical.

3.2c) Observed baked potatoes and shrimp/potatoes uncovered in the walk-in cooler. Discussed food shall be protected from cross contamination by storing food in packages, covered containers or wrappings. Critical. PIC covered items at time of inspection.

Inspected by Aurora Schuiteman	R.S./SIT # 16-4029	Licensors DCH10
Received by	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Best Bite Grill	Type of visit Standard	Date 1.16.18
-------------------------------------	---------------------------	-----------------

Violation(s)/Comment(s)

21.2I) No test strips available at time of inspection. Discussed a test kit that accurately measures the concentration in ppm of sanitizing solution shall be provided.

Inspected by Anna Schueler	R.S./SIT # 16 4029	Licensors DCHD
Received by Austin Bress	Title chef	Phone 937-827-0011

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Best Bite Grill	License number 194	Date 1.16.18
Address 22 N. Center St	Category/Descriptive C4S	
License holder William & Leslie Coomer	Inspection time (min)	Travel time (min)

Comments:

VI) Observed dijon mustard with a discard date of 12/2, Alfredo sauce 12/30, ceaser 12/12, blue cheese dressing 1/9, butter cream 11/24, cin butter 11/26, cream cheese icing 1/4, cole slaw 1/3, poppy seed 12/29, tomato juice 1/4, toast point 1/9, crack 12/23, 1000 island 1/9, chicken salad 12/29, ranch 1/4 ribs 12/28 corn beef 12/29, marsala 1/9 in walk-in cooler & grill prep table. Discussed all TCS RTE foods shall be discarded by the 7th day to prevent growth. Corrected.

VII) Observed baked potatoes and shrimp/potatoes uncovered in the walk-in cooler. Discussed food shall be protected from cross contamination by storing food in packages, covered containers or wrappings. Corrected.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
hamburger	cold hold	31F			
chili soup	hot hold	150F			
tenderloins	hot hold	183F			
tomatoes	cold hold	41F			
baked potato	cold hold	31			
lettuce	cold hold	40			
mac. salad	cold hold	35			

Inspected by Sandra Schuler	R.S./SIT# 164029	Licensor PCA
Received by Austin	Title chef	Phone 9378270011