

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 11/15/17
Address 22 N. Center St Versailles	Category/Descriptive C4S		
License holder William & 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 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
<input checked="" type="checkbox"/> 2.4	Supervision

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
<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

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

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

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

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

2.4(A) Employee health policy only lists 5 of 13 illnesses. Discussed employee health policy needs to list all 13 illness diagnosed. Document given.

3.4(G) Observed thousand island 1/2, honey mustard dated 1/3, french dressing dated 1/4, blue cheese 1/3, olives dated 1/7, slaw base, dated 1/4, chicken (shredded) dated 1/7, and ribs dated 1/8 in the walk in cooler. PIC voluntarily discarded items at time of inspection. Discussed all TCS RTE food shall be clearly marked and discarded by the 7th day to limit bacteria growth. Critical.

Inspected by <i>Jana Schuster</i>	R.S./SIT # 16-4029	Licenser DCHD
Received by <i>[Signature]</i>	Title Chf	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Best Bite Grill	License number 194	Date 11/15/17
Address 22 N. Center St Versailles	Category/Descriptive C48	
License holder William ³ Leslie Coomer	Inspection time (min)	Travel time (min)

Comments:

VI) Observed thousand island dressing dated 11/2, honey mustard dated 11/3, french dressing dated 11/4, blue cheese dated 11/3, Olives dated 11/7, slaw base dated 11/8, in the walk-in cooler. PIC voluntarily discarded items at time of inspection. Discussed all TCS RTE food shall be clearly marked and discarded by the 7th day to limit growth.

* Delivery at time of inspection.

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
Chicken	holding	51 F			
m Salad	cold hold	41 F			
ham	cold hold	38 F			
veggie soup	hot hold	189 F			
tomatoes	cold hold	48 F			
shredded chicken	cold hold	37 F			
heavy cream	cold hold	40 F			
Inspected by Michael Schuster	R.S./SIT# 164029	Inspector DEHP			
Received by	Title CHP	Phone			