State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility
Best Bite Grill
Check one
☐ FSO ☑ RFE
License number
194
Date
11/15/17

Address
28 N. Center St Versailles
License holder
William & Leslie Comer
Inspection time (min)
Travel time (min)
Other
Category/Descriptive
C4S

Type of visit (check)
☐ Standard ☐ Follow up ☐ Foodborne ☐ 30 day
☐ Prelicensing ☐ Consultation ☐ 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

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 Discrepancy 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

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
☐ 8.5 Facility layout and equipment specifications
☐ 8.6 Existing facilities and equipment

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
☐ 503-3.4 OAC
☐ 3701-21 OAC

Violation(s)/Comment(s)

2.1A(3) Employee health policy only lists 5 of 13 illnesses. Discussed employee health policy needs to list all 13 illnesses diagnosed. Document given.

3.4G(3) Observed thousand island 1/2, honey mustard dated 11/31, French dressing dated 11/4, blue cheese, 1/3, olives dated 11/7, slow base dated 11/4, chicken (shredded) dated 11/7, and ribs dated 11/8 in the walk-in cooler. PLC voluntarily discarded items at time of inspection. Discussed all TCS RTE food shall be clearly marked and discarded by the 7th day to limit bacterial growth. Critical.

Received by

[Signature]

Issued to

R.S. #
16-4029

Licensor
DCHD

Title
Chef

Phone

Distribution: Top copy—Operator, Bottom copy—Local health department
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 & Leslie Comer
Inspection time (min): Travel time (min):
Comments:

VI) Observed thousand island dressing dated 1/2, honey mustard dated 1/3, french dressing dated 1/4, blue cheese dated 1/3, olives dated 1/7, swab base, dated 1/6 in the walk-in cooler. PLC 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

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
<th>Food Item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>holding 51°F</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N Salad</td>
<td>cold hold 41°F</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ham</td>
<td>cold hold 38°F</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Veggie Soup</td>
<td>hot hold 189°F</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomatoes</td>
<td>cold hold 48°F</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shredded Chicken</td>
<td>cold hold 37°F</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heavy Cream</td>
<td>cold hold 40°F</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Inspected by: [Signature]
Received by: [Signature]

R.S.A. No: 16-4079
License: DCHP
Title: [Title]
Phone: [Phone]

HFA (Rev. 5350 2/12, Ohio Dept. of Health) Distribution: Top copy—operator, Bottom copy—Local health department