

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Bistro off Broadway</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>82</b>	Date <b>11/22/17</b>
Address <b>117 E. 5th Street Greenville</b>		Category/Descriptive <b>C48</b>		
License holder <b>Ted Abney</b>		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) <b>1 WK</b>		Sample date/result (if required)

**3717-1 OAC Violation Checked**

**Management and Personnel**

<input checked="" type="checkbox"/> 2.1	Employee health
<input checked="" type="checkbox"/> 2.2	Personal cleanliness
<input checked="" 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 checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input checked="" 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 checked="" 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	Laundrying
<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 checked="" 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)**

2.4C) No written procedures to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the FSO.

3.2K) Observed sugar and flour scoop handles touching product. Discussed in use utensils shall be stored with their handles above the top of the product.

3.2Y) Observed a build up of debris on the fan in dish room. Discussed to clean fan at a more frequent basis to protect food from contamination.

Inspected by <b>Sandra Schusterman</b>	R.S./SIT # <b>164029</b>	Licensor <b>DCHD</b>
Received by <b>Lisa M. Vossard</b>	Title	Phone

**State of Ohio**  
**Continuation Report**

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**Violation(s)/Comment(s)**

3.4G) observed no date on prime rib and noodles in food line prep table, baked potatoes in walk-in. Discussed all TCS RTE foods ~~that~~ held at the facility for more than 24 hours shall be clearly marked to indicate by which date the item shall be consumed or discarded by the 7<sup>th</sup> day to prevent growth. Critical! PIC voluntarily dated items at time of inspection.

3.4H) observed pulled pork with a discard date of 11/8 and salami cakes w/ a discard date 11/11 in the kitchen coolers. Also observed the following items in the walk-in cooler with ~~discard~~<sup>made</sup> dates as follows: Bam Bam sauce 10/27, poppy seed 11/8, blue cheese dressing 11/3, ceasar dressing 11/8, horseradish dressing 11/2, macro noodles 11/9, rice 11/15, sliced turkey 11/4, tartor sauce 11/8, garlic butter 11/8, cocktail sauce 10/27, garlic mayo 9/28, and remoulade 9/2. PIC voluntarily discarded products at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7<sup>th</sup> day to ensure wholesome food is served at the facility. Corrected at time of inspection. Critical!

Inspected by Anna Schürman	R.S./SIT # 164029	Licensors DCHD
Received by Lisa M. Vossard	Title	Phone

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**Continuation Report**

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**Violation(s)/Comment(s)**

4.1(K) Observed a large and small crock pot at the facility. Discussed all food equipment shall be approved by a recognized food equipment testing agency. 3 months given to replace items. Please send the specification sheet of items/products prior to purchasing to [laura.schwieterman@darke.county.health.org](mailto:laura.schwieterman@darke.county.health.org).

✓ 4.5(A) Observed a build up on the server Pop nozzles and cutting board. Discussed to clean at a more frequent basis to ensure they are cleaned sight to touch.

✓ 4.4(D) Observed a build up of debris on the hood vents. Discussed to clean at a more frequent basis so they are not a source of contamination by dust, dirt or other materials.

✓ 7(B) No label on spray bottle. Discussed all working containers for poisonous or toxic materials shall be clearly marked with the common name of the material. Critical, PIC, discarded product at time of inspection.

Inspected by <i>Laura Schwieterman</i>	R.S./SIT # <b>11640201</b>	Licensor <b>Corrected!</b>	DCHD
Received by <i>Laura M. Vossard</i>	Title	Phone	

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Violation(s)/Comment(s)

✓ 2.2C) Dishwasher stated he sprays off his hands with the dish machine nozzle instead of using hand-washing sink between working with dirty and clean dishes. Critical.

Inspected by Rama Chaudhary	R.S./SIT # 164029	Licenser DCHD
Received by Lisa M. Worsard	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>BISTRO OFF BROADWAY</b>	License number <b>82</b>	Date <b>11/22/17</b>
Address <b>117 E. 5<sup>th</sup> Street Greenville</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Ted Abney</b>	Inspection time (min)	Travel time (min)

**Comments:**

III) Dishwasher stated he sprays off his hands with the dish machine spray nozzle instead of using hand sink, between working with dirty and clean dishes to prevent contamination.

VI) Observed no date marking on prime rib, noodles in kitchen food line prep table, and baked potatoes in walk-in. Discussed all TCS RTE foods shall be clearly marked if held in the establishment for more than 24 hours, by which date the item shall be consumed or discarded by the 7<sup>th</sup> day to limit bacteria growth. — Observed pulled pork dated 11/8 and salami cakes dated 11/11 in the kitchen coolers. Also, observed bambam sauce, dated 10/27, poppy seed, dated 11/8, blue cheese, dated 11/3, Caesar dressing dated 11/8, horseradish dated 11/2,

**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
Sauce	heating	131°F			
Chicken salad	Cold hold	32°F			
Milk	Cold hold	33°F			
Patties	Cold hold	39°F			
baked potato	Cold hold	30°F			
tomatoes	Cold hold	38°F			
mushroom soup	hot hold	172°F			

Inspected by <b>Kaena Schuylerman</b>	R.S./SI# <b>164021</b>	License <b>DEHD</b>
Received by <b>Lisa M Coward</b>	Title	Phone

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Violation(s)/Comment(s)

VI cont) macro noodles 11/9, rice 11/15, sliced turkey 11/9, tartar sauce, dated 11/8, garlic butter 11/8, cocktail sauce 10/27, garlic mayo dated 9/28, and remoulade dated 9/20. Discussed all TCS RTE foods shall be discarded by the 7th day to prevent growth and to ensure wholesome food is served at the facility.

X) No label on spray bottle. Discussed all working containers for poisonous or toxic materials shall be labeled.

Inspected by <i>Samuel Schuster</i>	R.S./SIT # <i>164029</i>	Licenser <i>DCHO</i>
Received by <i>Lisa M. Doward</i>	Title	Phone