

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Bistro of Broadway		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 82	Date 2.16.18
Address 117 E. 5th St. Greenville		Category/Descriptive C4S		
License holder Ted Abney		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
2.4	Supervision

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 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)

3.2C) Observed frozen food in freezer cooler across from fries and a container of fish in ice cream cooler with out covers. Discussed food shall be protected from contamination by storing food in packages, covered containers, or wrapping. Critical!

3.4G) Observed no date marking on ham, turkey roast beef and prime ribs. PIC voluntarily discarded ham, turkey and roast beef and dated prime rib with proper discard date. Discussed all TCS RTE foods shall be

Inspected by Laura Schintema	R.S./SIT # 164029	Licensors DCH10
Received by Risa Oswald	Title Manager	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Bistro off Broadway	Type of visit Standard	Date 2/16/18
---	---------------------------	-----------------

Violation(s)/Comment(s)

3.4G cont) clearly marked with the day of preparation if it is held at the facility for more than 24 hours and discarded by the 7th day to limit growth. Critical. Corrected at time of inspection.

3.4H) Observed pulled pork, chipotle, butter and Honey sauce in stand up white cooler with a prepped date of 2/7/18, bam bam sauce with a made date of 1/24/18 in prep cooler and ranch, potatoes (baked, cubed), pesto, brown gravy, chicken gravy with a prepped date of 2/7/18 in walk in cooler and Ceaser dressing, maranara, Crumberays with a made date 2/8/18 and ham with a prepped date of 1/13/18 in walk in cooler. PIC voluntarily pulled all foods and discarded them at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7th day to prevent growth. Critical. Corrected. Suggested to have employees write the prepped & discard date on products.

4.5A) Observed a build up of debris on the bottom of the white cooler. Discussed all non food contact surfaces shall be kept free of accumulation of dust, dirt & food debris.

Inspected by Aina Schmitz	R.S./SIT # 164029	Licenser DCHD
Received by Lisa Howard	Title Manager	Phone

* PIC, stated hoods are scheduled to be cleaned this Sat @ 1pm.

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility The Bistro off Broadway	License number 82	Date 2.16.18
Address 117 E. 5th Street Greenville	Category/Descriptive C48	
License holder Teal Abney	Inspection time (min)	Travel time (min)

Comments:

VII) Observed frozen food in freezer cooler acrossed from fryers 3 a container of fish in ice cream cooler with out a cover. Discussed food shall be protected from contamination by storing food in covered containers or wrappings.

VI) Observed no date marking on ham, turkey, roast beef and prime ribs. PIC voluntarily discarded ham, turkey and roast beef and properly labeled prime ribs. Discussed all TCS RTE foods shall be properly labeled for 7 days and discarded by the 7th day to prevent growth.

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
tomatoes	cold hold	37F			
turkey	preparation	55F			
clam chowder	cold hold	38F			
rustic cabbage	cold hold	30F			
milk	cold hold	41F			
steak	cold hold	40F			
pork loin	cold hold	35F			
Inspected by <i>Renea Schuterna</i>	R.S./SIT# <i>164029</i>	Licenser <i>DEHD</i>			
Received by <i>Risa Toward</i>	Title <i>Manager</i>	Phone			

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Bistro off Broadway	Type of visit Critical	Date 2/16/18
---	---------------------------	-----------------

Violation(s)/Comment(s)

Control Point Inspection

VI - Observed various items in the walk-in cooler, white cooler and prep cooler prepped on 1/24, 2/7, 2/8, and 1/13. PIC voluntarily discarded items at time of inspection. Discussed all food prepared on-site must be discarded by the 7th day to limit growth. Critical. Corrected

* Delivery at time of inspection.

Inspected by Anna Schirterna	R.S./SIT # 164029	Licensors DCH-10
Received by Lisa Woodward	Title Manager	Phone