

State of Ohio

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |   |                              |                                  |
|---|---|------------------------------|----------------------------------|
| Name of facility<br><i>Blue &amp; White Tiki Tavern</i>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><i>216</i> | Date<br><i>1-26-18</i>           |
| Address<br><i>25 N. Main St. P.O. Box 22 North Star</i>   | Category/Descriptive<br><i>C35</i>  |                              |                                  |
| License holder<br><i>Nick Broerman</i>  | Inspection time (min)   | Travel time (min)            | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Precicensing <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         |
| 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)**

*(3.4) Observed taco meat dated 12-28-17. owner discarded at time of inspection. Discussed all TCS RTE shall be date marked for 7 days & discarded after the 7th day to limit growth. critical. corrected.*

*(4.5) Observed a build up of food & sauce debris in bottom of refrigeration unit. Discussed non-food contact surfaces shall be clean sight to touch.*

|                                     |                             |                                |
|-------------------------------------|-----------------------------|--------------------------------|
| Inspected by<br><i>Megan Keller</i> | R.S./SIT #<br><i>143136</i> | Licenser<br><i>Darke Co HD</i> |
| Received by<br><i>Nick Broerman</i> | Title<br><i>owner</i>       | Phone                          |