

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Brenda's Beanary	Check one <input checked="" type="checkbox"/> LFSO <input type="checkbox"/> RFE	License number 140	Date 11/20/17
Address 410 S Broadway	Category/Descriptive C48		
License holder Brenda McDonald	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) 1 wk		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

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

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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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

laura.schwieterman@darkecountyhealth.org

Violation(s)/Comment(s)

- ✓ 3.2C) Observed raw eggs stored above produce in back kitchen refrigerator. Discussed to store raw food below ready to eat food to protect food from cross contamination, Critical.
- ✓ 3.2N) ~~observed~~ PIC stated single use glove is re-used to bag muffins and cookies. Discussed single-use gloves shall be used ~~only~~ for only one task such as working with RTE foods or with raw foods. Glove was discarded at time of inspection. Critical.

Inspected by Laura Schwieterman	R.S./SIT # 164029	Licensors DCHD
Received by Maureen B. Cook	Title Public	Phone 548-2326

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

11/20/17

Facility name Brenda's Beanary	Type of inspection Standard
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Violation(s)/Comment(s)

- ✓ 3.2M) Observed a wet towel by the espresso machine and 3 bay sink. Discussed wet cloths that are in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration of 200-400 ppm if used Quat.

- 2.4C) No employee health policy available at time of inspection. Discussed food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.

- 2.4C) No written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the FSO. Example document given.

- ✓ 5.10) PIC stated muffin mix is thawed and fresh veggies are washed in the hand sink. Discussed a handwashing sink shall not be used for purposes other than handwashing. Critical.

Inspected by Taura Schumeyrow	R.S./SIT # 164029	Licensor DCHD
Received by Maria Drake	Title owner	Phone 548.2326

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

11/20/17

Facility name Brenda's Bannery	Type of inspection Standard
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Violation(s)/Comment(s)

✓ 3.4G) Observed no date on pulled turkey, smoked turkey, roasted red pepper soup or pumpkin, apple soup in the back refrigerator. Discussed TCS RTE foods held in ~~an~~ FSO for more than 24 hours shall be clearly marked to indicate a day by which the food shall be consumed or discarded when held @ 41°F or less for a maximum of 7 days. Critical. PIC voluntarily discarded product at time of inspection.

✓ 3.4H) Observed GF quiche dated 11/18/17 and pumpkin pie with a discard date of 11/16. PIC pulled items and voluntarily discarded them at time of inspection. Discussed RTE TCS foods in a container that exceeds the temperature & time shall be discarded to limit growth. Critical.

✓ 2.4C) PIC not routinely monitoring food temperatures during cooling products. Discussed employees shall be using proper methods to cool foods to 70°F within 2 hours and to 41°F in additional 4 hours. Critical.

Inspected by Julia Schusterman	R.S./SIT # 164029	Licenser DCHD
Received by Michael A. ...	Title OWNER	Phone 548-2326

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Brenda's Beanary	License number 140	Date 11/20/17
Address 410 S Broadway Greenville OH 45	Category/Descriptive	
License holder Brenda McDonald	Inspection time (min)	Travel time (min)

Comments:

VI cont) in back refrigerator. ~~discussed~~ Discussed RTE TCS foods shall be dated if kept at facility for more than 24 hours and consumed/discarded by the 7th day to prevent bacteria growth.

→ observed GF quiche dated ^(discard) 11/18/17 and pumpkin pie with a discard date of 1/16. PIC pulled items and voluntarily discarded them at the inspection. Discussed RTE TCS foods shall be discarded by the 7th day to prevent growth.

D) PIC not routinely monitoring food temperatures during cooling products. Discussed employees shall be using proper methods to cool foods to 70°F within 2 hours and additional 4 hours to 41°F

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

Inspected by Alicia Schulerma	R.S./SIT# 1640271	Licensor DCHD
Received by Michele [Signature]	Title OWNER	Phone 548.7326

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Brenda's Beanary	License number 140	Date 11/20/17
Address 410 S Broadway	Category/Descriptive C4S	
License holder Brenda McDonald	Inspection time (min)	Travel time (min)

Comments:

VII) Observed raw eggs stored above fresh produce. Discussed to store raw foods below RTE foods to protect from cross contamination.

III) PIC stated single use glove, ~~are~~ rewarn to bag muffins and cookies. Discussed single ~~use~~ gloves shall be used for only 1 task such as working with RTE foods or with raw foods.

→ PIC stated muffin mix is thawed and fresh veggies are washed in the handsink. Discussed a handsink shall not be used for purposes other than handwashing.

VI) Observed no date on the pulled turkey, smoked turkey, roasted red pepper soup or pumpkin, apple, soup

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
Chilli soup	hot hold	190 F			
Salad potato	cold hold	39 F			
milk	cold hold	40 F			
Mac salad	cold hold	33 F			
Pumpkin, apple, soup	cold hold	38 F			

Inspected by <i>Amanda Schuster</i>	R.S./SIT# 164029	Licensor DCHD
Received by	Title	Phone

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Brenda's Bannery	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 140	Date 11/27/17
Address 40 S Broadway Greenville		Category/Descriptive C4S	
License holder Brenda McDonald	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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

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4.7	Laundrying
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7.0	Labeling and identification
7.1	Operational supplies and applications
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Food

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Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

2.4C.) No employee health policy available at time of inspection. Example document has been given and PIC stated he will get all needed signatures soon.

ALL OTHER PREVIOUS VIOLATIONS HAVE BEEN CORRECTED!

Thank you!

Body fluid kit has been ordered.

Inspected by <i>Amy Schutera</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>Michael R. [Signature]</i>	Title OWNER	Phone 548-2326