

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Buschur &amp; Riffle Inc. DBA Vortex Restaurant</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1198</b>	Date <b>11/28/17</b>
Address <b>1226 Sweitzer St. Greenville</b>		Category/Descriptive <b>CHS</b>		
License holder <b>John Riegle</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)		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	Discarding 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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

#### 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

#### 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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### 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
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

#### Administrative

901:3-4 OAC
3701-21 OAC

### Violation(s)/Comment(s)

**6.4A**) Observed the freezer door seal pulled away from the door. PIC stated a work order has been placed. Discussed the physical facility shall be maintained in good repair.

Inspected by <b>Laura Schuetzmann</b>	R.S./SIT # <b>16-4029</b>	Licenser <b>DCHD</b>
Received by <b>John Riegle</b>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Buschur's Riffle Inc. DBA Vints Restaurant</b>	License number <b>1198</b>	Date <b>11/28/17</b>
Address <b>12216 Sweitzer St. Greenville</b>	Category/Descriptive <b>C4S</b>	
License holder <b>John Riegle</b>	Inspection time (min)	Travel time (min)

**Comments:**

Satisfactory at time of inspection.

**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
milk	cold hold	41°F			
noodles	cold hold	34°F			
green beans	hot hold	142°F			
mayo	cold hold	37°F			
lettuce	cold hold	36°F			
ham	cold hold	41°F			
Inspected by <i>Anna Schuitema</i>		R.S./SIT# <b>164029</b>	Licensor <b>DCMD</b>		
Received by <i>John Riegle</i>		Title	Phone		