

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

|  |  |   |                                    |                                  |
|--|--|---|------------------------------------|----------------------------------|
| Name of facility<br><b>Catering by Micheal</b>   |  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>1028</b>      | Date<br><b>1-3-18</b>            |
| Address<br><b>213 Warren St Greenville</b>   |  |   | Category/Descriptive<br><b>C4S</b> |                                  |
| License holder<br><b>Micheal James</b>   |  | 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 specify |  | Follow-up date (if required)  |                                    | Sample date/result (if required) |

**3717-1 OAC Violation Checked**

**Management and Personnel**

|                                     |     |                      |
|-------------------------------------|-----|----------------------|
| <input type="checkbox"/>            | 2.1 | Employee health      |
| <input type="checkbox"/>            | 2.2 | Personal cleanliness |
| <input 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 type="checkbox"/>            | 3.3 | Destruction of organisms                                |
| <input type="checkbox"/>            | 3.4 | Limitation of growth of organisms                       |
| <input checked="" 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 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 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 checked="" type="checkbox"/> | 6.2 | Numbers and capacities                 |
| <input type="checkbox"/>            | 6.3 | Location and placement                 |
| <input type="checkbox"/>            | 6.4 | Maintenance and operation              |

**Poisonous or Toxic Materials**

|                          |     |                                       |
|--------------------------|-----|---------------------------------------|
| <input 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 checked="" type="checkbox"/> | 3701-21 OAC |

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

3.4A) No UDH certification available at time of inspection. Discussed at least 1 employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain level two certification in food protection by March 1, 2017.

2.2.4C) No employee health policy 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. Example document given

|  |                              |                         |
|--|------------------------------|-------------------------|
| Inspected by<br><b>Anna Schutzyman</b> | R.S./SIT #<br><b>16-4029</b> | Licenser<br><b>DCHD</b> |
| Received by<br><b>Michael James</b>    | Title                        | Phone                   |

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

1.3.18

|                                      |                                |
|--------------------------------------|--------------------------------|
| Facility name<br>Catering by Micheal | Type of inspection<br>Standard |
|--------------------------------------|--------------------------------|

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

- 3 3.2G) Observed eggs stored above butter and muffins. Discussed raw products should be stored below the butter and muffins. Corrected at time of inspection.  
Critical. Prevent cross contamination.
- 4 3.5E) PIC stated roast beef is made to order and sometimes served medium rare. Discussed consumption of animal foods that are raw, undercooked or not otherwise processed to eliminate pathogens shall list in brochures, menu advisories, placards. Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."  
Critical.
- 5 6.2I) PIC stated new LED lights were installed at the facility about 1 month ago. Discussed the light intensity in walk-in cooler was 4 ft candles, and 40 ft candles at dish machine, prep table, 41 ft candles at Doug's prep table and 23 ft candles at Mike's prep table. Discussed light intensity shall be

|  |                        |                  |
|--|------------------------|------------------|
| Inspected by<br><i>Anna Chute-mica</i> | R.S./SIT #<br>16-40201 | Licensor<br>DCHP |
| Received by<br><i>Charles E. Jones</i> | Title                  | Phone            |

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|   |                           |                |
|---|---------------------------|----------------|
| Name of Facility<br>Catering by Micheal | Type of visit<br>Standard | Date<br>1-3-18 |
|---|---------------------------|----------------|

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

6.2I cont) at least 10 ft candles in walk-in refrigeration units and dry food storage areas and at least 50 ft candles at a surface, where food employees is working with food, utensils or equipment such as knives, slicers. PIC stated he will get a couple more lights added to the ceiling.

6 3.4G) observed italian dressing and ranch dressing without a date. PIC stated they were made about 2 wks ago. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7<sup>th</sup> day to prevent ~~over~~ growth. Critical. Repeat.

7 3701.21-02 H) No food licenses available at time of inspection. Discussed a licensee shall display the license for that FSO at all times at the licensed location.

|  |                       |                  |
|--|-----------------------|------------------|
| Inspected by<br><i>Amya Schuterman</i> | R.S./SIT #<br>10-4029 | Licensor<br>DCAD |
| Received by<br><i>Paula Egan</i>       | Title                 | Phone            |

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

|  |                                    |                       |
|--|------------------------------------|-----------------------|
| Name of facility<br><b>Catering by Michael</b> | License number<br><b>1028</b>      | Date<br><b>1.3-18</b> |
| Address<br><b>213 Warren St Greenville</b>     | Category/Descriptive<br><b>CHS</b> |                       |
| License holder<br><b>Micheal James</b>         | Inspection time (min)              | Travel time (min)     |

**Comments:**

VII) Observed eggs stored above butter and muffins. Discussed raw products should be stored below the butter and muffins. Corrected at time of inspection.

VI) Observed Italian and ranch dressing in walk-in cooler without a date. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7<sup>th</sup> day to limit growth. Critical.

VII) No consumer advisory listed on brochure. PIC stated roast beef is made to order and sometimes served medium rare. Discussed to add consumer advisory onto website and brochure. Reminder shall state: "Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of"

**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 |
|-----------------|--|-------------|--|--|-------------|
| eggs            | cold hold  | 38°F        | *No hot food being prepared at time of inspection. |  |             |
| mashed potatoes | cold hold  | 37°F        |  |  |             |
|                 |  |             |  |  |             |
|                 |  |             |  |  |             |
|                 |  |             |  |  |             |

|                                    |                            |                         |
|------------------------------------|----------------------------|-------------------------|
| Inspected by<br><i>[Signature]</i> | R.S./ST#<br><b>16-4029</b> | Licensor<br><b>DCHP</b> |
| Received by<br><i>[Signature]</i>  | Title                      | Phone                   |