

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Catering by Micheal</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1028</b>	Date <b>2.21.18</b>
Address <b>213 Warren St. Greenville</b>		Category/Descriptive <b>C/S</b>		
License holder <b>Micheal James</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**

<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

<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

**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

**Food**

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" 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

**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

**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

**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

**Administrative**

<input type="checkbox"/> 901:3-4 OAC
<input checked="" type="checkbox"/> 3701-21 OAC

**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

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

**2.4A) No ODH certification available at time of inspection. Discussed at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain level 2 certification in food protection by March 1 2017. Repeat. Please acquire ASAP.**

**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. Repeat.**

Inspected by <i>Anna Schutema</i>	R.S./SIT # <b>16-4029</b>	License # <b>DCHO</b>
Received by <i>Micheal James</i>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Catering by Micheal	Type of visit Standard	Date 2-21-18
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**Violation(s)/Comment(s)**

3.4H) Observed sour cream in walk-in cooler with used by date of 2/1/18 and 2/8/18. PIC pulled items for personal use. Discussed all TCS RTE foods shall be discarded by the best by or the 7<sup>th</sup> day of the product to limit bacteria growth. Critical. Corrected

3.5E) New menus have not been printed yet but facility plans to add consumer advisory to the updated version. Discussed consumption of animal foods that are raw, under cooked or not otherwise processed to eliminate pathogens shall list in brochures, menus, advisories, placards. Please add consumer advisory on the menu.

6.2I) Observed the walk-in cooler 3-4 foot candles and 7ft candles in back dry stock room. Discussed light intensity in walk-in cooler <sup>3 dry storage areas</sup> shall be 10ft candles. Thank you for fixing other lighting issues.

Notes: Freezer unit ~~is~~ is pad locked & no key was available at the time of inspection.

Inspected by <i>Sandra Schuster</i>	R.S./SIT # 16-41029	Licensor DCHD
Received by <i>[Signature]</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Catering by Micheal</b>	License number <b>1028</b>	Date <b>2-21-18</b>
Address <b>213 Warren St. Greenville</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Micheal James</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) Observed sour cream in walk-in cooler with a used by date of 2/1/18 & 2/8/18, PIC pulled items for personal use. Discussed TCS RTE foods shall be discarded by the best by date to limit growth. ~~Discussed~~ Critical. Corrected.

VIII) New menus have not been printed yet but facility plans to add consumer advisory to the updated version. Discussed consumption of animal foods that are raw, under cooked or not otherwise processed to eliminate pathogens shall list in brochures, menus, advisories placards.

**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
Veggie Soup	COOKING	206F			
BBQ Beef	COOKING	117F			
Sour cream	Cold hold	39F			
Inspected by <b>Auna Schuterman</b>	R.S./ST# <b>16-4029</b>	Licensor <b>DCHD</b>			
Received by <b>Randy Eyer</b>	Title	Phone			