

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Onina Garden		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1030	Date 12/9/17
Address 1303 Wagner Ave, Greenville		Category/Descriptive C-3S		
License holder Richard Chui		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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) 2 wks		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 type="checkbox"/>	2.4 Supervision

<input checked="" type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input checked="" type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input checked="" type="checkbox"/>	4.7 Laundering
<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 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
<input 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

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

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input checked="" type="checkbox"/>	6.1 Design, construction, and installation
<input 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 type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s)

3.2C) Observed raw eggs stored above carrots and onions in the walk-in. Discussed raw foods shall be stored below ready to eat foods to protect food from cross contamination. Critical.

3.2D) Observed sauces, salt, flour and sugar containers with no labeling. Discussed all working containers holding food or food ingredient that is removed from their original container shall be identified with the common name of the food.

Inspected by Sauana Schmitz	R.S./SIT # 10-4029	Licensor DCHO
Received by [Signature]	Title	Phone

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

12/9/17

Facility name China Garden	Type of inspection Standard
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Violation(s)/Comment(s)

3.4G) Observed sweet and sour sauce & fried chicken not dated in the walk-in cooler. Discussed all TCS RTE foods shall be date marked for 7 days and consumed / discarded by the 7th day to limit growth. ~~Minimum~~. The day item is preped counts as day 1. Critical.

4.4S) Observed several ice cream buckets and other single service articles being reused. Discussed single service items may not be reused.

4.4A) Observed cutting board in bad repair. Discussed all equipment shall be maintained in good repair. Please replace broken cutting board.

4.6A) PIC stated counters are cleaned with towel and water. Discussed equipment and food contact surfaces and utensils shall be sanitized.

6.1I) Light shield missing in walk-in cooler. Discussed light bulbs shall be shielded, coated, or otherwise shatter resistant in areas where there is exposed food.

Inspected by Diana Schuterman	R.S./SIT # 16-4029	Licenser DCHO
Repeled by <i>[Signature]</i>	Title	Phone

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

12/9/17

Facility name <i>China Garden</i>	Type of inspection <i>Standard</i>
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Violation(s)/Comment(s)

3.2C) Observed numerous items in walk-in cooler and prep table without a lid, cover, or wrapping. Discussed food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings.

Inspected by <i>Anna Schuster</i>	R.S./SIT # <i>110-41029</i>	Licenser <i>DC-10</i>
Received by <i>[Signature]</i>	Title	Phone