

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility COLES Front Street Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1060	Date 1/8/18
Address 812 Front Street Greenville		Category/Descriptive C45	
License holder Monica Saintigton	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input checked="" 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)	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

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

Violation(s)/Comment(s)

34H) observed mac salad with a "used by" date of Jan 3 2018 in prep cooler, Golden Italian dressing with a used by date of Jan 1 2018 in back refrigerator and mix berry pie dated 1/3/18 in front Pepsi cooler. Discussed TCS RTE foods shall be discarded if it is in a container that is appropriately marked with a date or day that exceeds the temperature and time combination to prevent growth. PIC voluntarily discarded products at time of inspection. Corrected at inspection. Critical.

Inspected by Julia Churtema	R.S./SIT # 144029	Licenser DCHO
Received by [Signature]	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Coles Front Street Inn	Type of visit Standard	Date 1.8.18
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Violation(s)/Comment(s)

4.4A) Observed Pepsi cooler shelves rusting. Discussed all equipment shall be maintained in good repair. Please, replace or get shelves repainted.

4.49) Observed deli containers and mac salad containers being reused to hold products. Discussed single service items may not be reused. Repeat.

Notes: Map sink has been purchased.

Inspected by Laura Phinterman	R.S./SIT # 164029	Licenser DCHD
Received by [Signature]	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Coles Front Street Inn	License number 1060	Date 1-8-18
Address 812 Front Street, Greenville	Category/Descriptive CHS	
License holder Monica Saintigton	Inspection time (min)	Travel time (min)

Comments:

VI) Observed mag salad with a "used by" date of Jan 3 2018 in prep cooler, Golden Italian dressing with a "used by" date of Jan 1 2018 in back refrigerator and mix berry pie dated 1-3-18 in front Pepsi cooler. Discussed TCS RTE foods shall be discarded if it is in a container that is appropriately marked with a date, or day that exceeds the temperature and time combination to prevent growth. Corrected 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
ham	Cooling	45°F	milk	cold hold	39
cole slaw	cold hold	37°F			
sausage	cooking	211°F			
lettuce	preparation	51°F			
mashed potatoes	cooking	136°F			
green beans	cooking	178°F			
green bean/potato soup	cooking	179°F			
Inspected by Aurora Schueler	D.S./SIT# 164029	Licensors DCHD			
Received by Monica Saintigton	Title	Phone			