

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Coles Front Street Inn</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>10660</b>	Date <b>7/7/17</b>
Address <b>912 Front St. Greenville</b>	Category/Descriptive <b>C4S</b>		
License holder <b>Monica Saintigton</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 checked="" 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	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 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 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)**

2.4C) No employee health policy available at time of inspection. Discussed employees shall be informed in a verifiable manner of their responsibility to report to PIC information about their health as it relates to diseases that are transmissible through food. PIC has example and stated employees have read the document, please have them sign & date policy.

3.4G) Observed home fries, bacon and taco meat without dates. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7<sup>th</sup> day to limit

Inspected by <i>Anna Schunterman</i>	R.S./SIT # <b>164029</b>	Licensors <b>OCHP</b>
Received by <i>Monica Saintigton</i>	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 7/7/17
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**Violation(s)/Comment(s)**

3.4G cont) bacteria growth. The day the item is preped counts as day 1 critical.

4.4A) Observed the Rival microwave base. Starting to rust. Discussed all equipment shall be maintained in a good state of repair. 6 months given to replace unit w/ a commerial grade unit. Please send spec sheet to the health department prior to purchasing.

4.4S) Observed peppers and sausage being stored in butter single use containers. Discussed single use containers may not be reused.

3.2 k) observed a bowl in the flour container. Discussed a utensil w/ handle shall be used if going to be stored in product with handle extended out of the product to protect from cross contamination by hands.

Inspected by Janice Schurterman	R.S./SIT # 164029	Licensors DCHD
Received by Arlene Saindiger	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Coles Front Street Inn</b>	License number <b>1060</b>	Date <b>7/7/17</b>
Address <b>812 Front St Greenville</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Monica Saintigton</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) observed home fries, bacon & taco meat without dates. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7<sup>th</sup> day to limit bacteria growth.

\* Ensure all old labels from ~~date~~ date marking are removed.

**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
deviled eggs	cold hold	41°F	packed potatoes	cooling	50°F
Chicken	COOKING	204°F			
Chili	COOKING	147°F			
Ham	cold hold	35°F			
tomatoes	Cooling	55°F			
milk	Cold hold	41°F			
lettuce	Drep/cooling	50°F			
Inspected by <i>Anna Schuler</i>	J.S./SIT# <b>164029</b>	Licensor <b>DCHD</b>			
Received by <i>Monica Saintigton</i>	Title	Phone			