

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Comfort Inn		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 153	Date 3-28-17
Address 1190 E. RUSS Rd. Greenville			Category/Descriptive C4S	
License holder Landmark Star Properties		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 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

<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 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 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 checked="" 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)

(4.1) No thermometer available at time of inspection for hot foods/cooked foods. Discussed a thermometer shall be used to take temperatures of cooked products for food safety.

(3.41) Observed records sheet for waffle batter with discard dates every 3 days. Discussed approved time as a public health control requires the waffle batter maintaining in temperature danger zone to be discarded at a maximum of every 4 hours. Discussed

Inspected by Megan Kellee	R.S./SIT # 143134	Licenser Darke CO #10
Received by Edie Ault	Title	Phone

State of Ohio
Continuation Report

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Name of Facility Comfort Inn	Type of visit Standard	Date 3-28-17
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Violation(s)/Comment(s)

(3.41 continued)

the ice packs are not maintaining the waffle batter 41°F or below. Time as a public health control procedures shall be used ~~that~~ unless waffle batter is maintaining 41°F or below.

(2.4A) No level 2 training certificate available at time of inspection. Discussed at least one employee that has supervisory and management responsibility and the authority to direct & control food preparation & service shall (maintain) obtain the level 2 certification in food protection as of March 1, 2017. Please contact Health Dept. with exam date and when certification is complete. Please acquire ASAP.

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Inspected by Morgan Kelley	R.S./SIT # 143136	Licenser Darke CO HD
Received by Edie Quatt	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Comfort Inn	License number 153	Date 3-28-17
Address 1190 E. RUSS Rd. Greenville	Category/Descriptive C45	
License holder Landmark star properties	Inspection time (min)	Travel time (min)

Comments:

VI. Waffle batter holding at 57°F in machine in dining area. Discussed the ice packs are not maintaining the waffle batter 41°F or below so the approved time as a public health procedures shall be followed and records maintained.

Note: Discard waffle batter holding 41°F or below can be date marked for up to 7 days. The day the batter is prepared counts as day 1.

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
milk	Cold hold	38°F			
eggs	Cold hold	39°F			
eggs	Hot hold	110.5°F			
sausage	Hot hold	136°F			
pancake batter		* 57°F			
Waffle					

Inspected by Megan Kellew	R.S./SIT# 143BL	Licensor Darke Co #110	
Received by Edie		Title	Phone