

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Creekside</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1036</i>	Date <i>11/29/17</i>
Address <i>179 N. Center St. Versailles</i>	Category/Descriptive <i>C3</i>		
License holder <i>Redtop Express</i>	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	<i>12/7/17</i>		Sample date/result (if required)

**3717-1 OAC Violation Checked**

**Management and Personnel**

<input type="checkbox"/> 2.1	Employee health
<input checked="" type="checkbox"/> 2.2	Personal cleanliness
<input checked="" type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

**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 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

**Equipment, Utensils, and Linens**

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

<input type="checkbox"/> 4.4	Maintenance and operation
<input checked="" 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

**Water, Plumbing, and Waste**

<input checked="" type="checkbox"/> 5.0	Water
<input checked="" 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

**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 checked="" type="checkbox"/> 6.4	Maintenance and operation

**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

**Special Requirements**

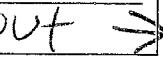
<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

**Administrative**

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

*\*Critical*

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

- 4.5 D - Observed build up of dirt + debris on floor , in microwave, + doors of coolers, Non-food contact surfaces shall be cleaned at a frequency so there is no accumulation of soil residues, REPEAT.
- 6.4 F - Observed mop head drying on the floor. Mops shall be placed so they can air dry w/o soiling walls/equip/supplies. REPEAT
- 3.2 Q3 - Observed onions + thawing meat less than 6" off of the floor.
- 2.2 C 7-8 - Observed cook touch raw meat then put 

Inspected by <i>Sophie Shirley</i>	R.S./SIT # <i>3465</i>	Licensor <i>Darla County</i>
Received by <i>Tony</i>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name

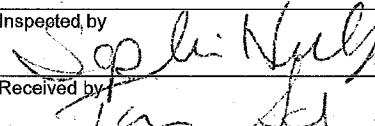
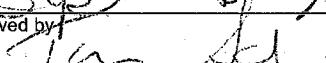
Cleekside

Type of inspection

Standard

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

- \* (cont'd) 2.2C 7-8 - on glove to handle a bun, Food employees shall clean their hands before donning gloves & when switching from raw food & ready-to-eat food.
- 6.2E - Observed no handwashing signs at sinks in bathrooms. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees & shall be clearly visible.
- 4.2 I - Observed no sani-tab test strips at the bar. A test kit or other device that accurately measures concentration in ppm of sanitizing solutions shall be provided.
- 5.1 O I - Observed items placed in front of & on handwashing sink in kitchen. A handwashing sink shall be maintained so that it is accessible at all times.

Inspected by 	R.S./SIT # 34(05)	Licensor Dalle County
Received by 	Title	Phone