# State of Ohio
## Standard Inspection Report

### Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creekside</td>
<td>☑ FSO</td>
<td>1034</td>
<td>11/29/17</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Address</th>
<th>Category/Descriptive</th>
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</thead>
<tbody>
<tr>
<td>179 N. Center St. Versailles</td>
<td>C3</td>
</tr>
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<thead>
<tr>
<th>License holder</th>
<th>Inspection time (min)</th>
<th>Travel time (min)</th>
<th>Other</th>
</tr>
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<tbody>
<tr>
<td>Redtop Express</td>
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### 3717-1 OAC Violation Checked
**Management and Personnel**

- 2.1 Employee health
- 2.2 Personal cleanliness
- 2.3 Hygienic practices
- 2.4 Supervision

**Food**

- 3.0 Safe, unadulterated and honestly presented
- 3.1 Sources, specifications and original containers
- 3.2 Protection from contamination after receiving
- 3.3 Destruction of organisms
- 3.4 Limitation of growth of organisms
- 3.5 Identity, presentation, on premises labeling
- 3.6 Discarding or reconditioning unsalable, adulterated
- 3.7 Special requirements for highly susceptible populations

**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

### Poisons or Toxic Materials

- 7.0 Labeling and identification
- 7.1 Operational supplies and applications
- 7.2 Storage and display separation

### 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

### Administrative

- 501-3-4 OAC
- 5771-21 OAC

### Equipment

- 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

### Violation(s)/Comment(s)

**4.5 D** - Observed build up of dirt and debris on floor, in microwave, and doors of coolers. Non-food contact surfaces shall be cleaned at a frequency so there is no accumulation or soil residues. **REPEAT.**

**6.4 E** - Observed mop head drying on the floor. Mops shall be placed so they can air dry w/o sitting walls/equip/supplies. **REPEAT.**

**3.8 G** - Observed onions & thawing meat less than 6" off of the floor. **REPEAT.**

**2.8 C 7-8** - Observed cool touch raw meat then put on floor.

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**Inspected by:**

[Signature]  

**R.S./Sit #:** 3465

**Licensor:** Darla County

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HEA 9302 2/12 Ohio Department of Health  
AGH 1288 2/12 Ohio Department of Agriculture  
Distribution: Top copy—Operator, Bottom copy—Local health department  
pg 1 of 2
Violation(s)/Comment(s)
(cont'd) 2.2 C 7-8 - on glove to handle a bun. Food employees shall clean their hands before donning gloves & when switching from raw food to ready-to-eat food.

C.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 F - 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 01 - 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.