

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>D'Alessios</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>131</b>	Date <b>11/6/17</b>
Address <b>537 Broadway Greenville</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Kimberly Guttadore</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) <b>2 WKS</b>	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	Laundrying
<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 checked="" 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 food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food.

2.4A) At least one employee that has supervisory's management responsibility and the authority to direct and control food preparation and service shall obtain level 2 certification in food protection as of March 1, 2018.

Inspected by <i>[Signature]</i>	R.S./SIT # <b>16-4029</b>	Licensors <b>DCHO</b>
Received by <i>[Signature]</i>	Title	Phone

State of Ohio  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

11/6/17

Facility name D'Alessio's	Type of inspection Standard
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**Violation(s)/Comment(s)**

3.4G) Observed roast beef, noodles, meatballs and sausage in 2 door prep cooler with no date. PIC stated all items besides meatballs were opened on Saturday or earlier this morning. The meatballs were voluntarily discarded & all other items were dated during inspection. Discussed all RTE TCS foods shall be date marked if held in the FSD for more than 24 hours. Items shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold or discarded for a maximum of 7 days. The day of preparation shall be counted as Day 1. Critical.

3.4H) Observed butter sitting a room temperature to be at 66°F. PIC stated butter has been out on the counter for 4 hours. Also observed alfredo sauce in 2 door refrigerator dated 10/28/17. Discussed all RTE TCS foods shall be discarded if it exceeds the temperature or is in a container that exceeds the temperature / time combination. PIC voluntarily discarded products at time of inspection. Critical.

Inspected by <i>Xenia Schuterman</i>	R.S./SIT # 16-4029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

11/6/17

Facility name D'Alessios	Type of inspection Standard
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Violation(s)/Comment(s)

3717.43-G) The facility didn't have the current licenses available at the time of inspection. Discussed the person holding a license for a FSO shall display the license for that FSO at all times at the licensed location.

NOTES: PIC stated Panasonic microwave in the front lobby doesn't work. Discussed if new equipment is purchased the health department should approve unit prior to purchasing.

- Soda machine no longer being used!

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

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>D'Alessios</b>	License number <b>131</b>	Date <b>11/16/17</b>
Address <b>537 Broadway Greenville</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Kimberly Guttadore</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI)-observed roast beef, noodles, meatballs and sausage in 2 door prep ~~table~~ cooler w/ no date. Discussed all ~~RTE~~ <sup>TCS</sup> RTE foods shall be dated marked to ensure wholesome food is sold at the facility.

-observed butter at 66°F and alfredo sauce with a date of 10/28/17 in the facility. Discussed all ~~RTE~~ <sup>TCS</sup> RTE foods shall be discarded if it exceeds the temperature or is in a container that exceeds the temperature time combination.

**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
* butter	holding	66°F	chicken	cold hold	35°F
Spag. sauce	COOKING	113°F			
tomatoes	cold hold	32°F			
lettuce	cold hold	41°F			
tomato soup	hot hold	178°F			
Sliced ham	cold hold	42°F			
Pasta	cold hold	42°F			
Inspected by <i>Auna Schuster</i>	R.S./SIT# <b>164029</b>	Licensor <b>DA10</b>			
Received by <i>[Signature]</i>	Title		Phone		

# State of Ohio Standard Inspection Report

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Address <b>637 Broadway Greenville</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Kimberly Buttadore</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <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

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#### Food

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<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
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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
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4.4	Maintenance and operation
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#### Administrative

901:3-4 OAC
3701-21 OAC

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

3.4G) Observed chicken salad, salami and precooked chicken without a date. Discussed all TCS RTE foods shall be clearly marked to indicate the day which the item shall be consumed or discarded. PIC stated items were made on Saturday and products were dated at inspection.

ALL other previous violations have been corrected.

Notes:  
Employee health policy available.  
Kim stated she plans to ~~take~~ obtain level 2 certification.

Inspected by <i>Anna Schuster</i>	R.S./SIT # <b>164029</b>	Licensor <b>DCHO</b>
Received by <i>Kim Buttadore</i>	Title	Phone