

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Double M Diner	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 157	Date 11-3-17
Address 534 S. Broadway Suite 104 Greenville	Category/Descriptive C45		
License holder Michelle Walker	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

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 unsafe, 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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

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

Poisonous 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

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(4.4N) Tested dishmachine at 50ppm. Manufacturer's instructions for sanitizing is a minimum of 100ppm but not to exceed 200ppm. Owner called Ecolab to come look at machine. Discussed if machine can not provide 100ppm to use 3 tank sint.

Need an air gap or ASSE 1022 backflow on new ice machine prior to use.

Inspected by Megan Kellew	R.S./SIT # 143136	Licenser Darke CO HID
Received by Michelle Walker	Title OWNER	Phone (937) 547-3031

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Double M Diner</i>	License number <i>157</i>	Date <i>11-2-17</i>
Address <i>534 S. Broadway Suite 104 Greenville</i>	Category/Descriptive <i>C45</i>	
License holder <i>Michelle Walker</i>	Inspection time (min)	Travel time (min)

Comments:

- Congrats on level 2 training. Certificate available.
- Delivery at time of inspection.

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
<i>Chili</i>	<i>Hot Hold</i>	<i>180°F</i>	<i>Milk</i>	<i>Cold Hold</i>	<i>39°F</i>
<i>Sausage gravy</i>	<i>Hot Hold</i>	<i>160°F</i>	<i>Sliced ham</i>	<i>Cold hold</i>	<i>37°F</i>
<i>tomato soup</i>	<i>Hot + hold</i>	<i>153°F</i>	<i>Sliced turkey</i>	<i>Cold hold</i>	<i>37°F</i>
<i>Sliced tomatoes</i>	<i>cold hold</i>	<i>36°F</i>			
<i>Broc salad</i>	<i>Cold + hold</i>	<i>35°F</i>			
<i>Cottage cheese</i>	<i>Cold + hold</i>	<i>35°F</i>			
<i>Coll slaw</i>	<i>Cold + hold</i>	<i>33°F</i>			
Inspected by <i>Megam Keller</i>	R.S./SIT# <i>143134</i>	Licensor <i>Darke Co HD</i>			
Received by <i>Michelle Walker</i>	Title <i>OWNER</i>	Phone <i>937) 547-3031</i>			