

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Double M Diner</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>157</b>	Date <b>2.1.18</b>
Address <b>534 S. Broadway Suite 10A Greenville OH</b>	Category/Descriptive <b>CHS</b>		
License holder <b>Michelle Walker</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)		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

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

**Poisonous or Toxic Materials**

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

**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
<input checked="" type="checkbox"/> 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

**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

**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

**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

**Administrative**

901:3-4 DAC
3701-21 DAC

**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

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

3.4H) Observed cheese cake delight with a used by date of Jan 22, 2018 in 3 door cooler. Discussed TCS RTE foods shall be discarded by the "used by" or "best by" date to limit growth. PIC pulled product for personal use. Critical. Corrected.

4.4A) Observed door seal pulled away from a door on the 3 door refrigerator. Discussed all equipment shall be maintained in good repair.

\*Ensure pipe on ice machine is shorten to create an air gap.

Inspected by <b>Amya Schutema</b>	R.S./SIT # <b>116 4029</b>	Licensors <b>DCH10</b>
Received by <b>Michelle Walker</b>	Title <b>OWNER</b>	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Double M Diner</b>	License number <b>157</b>	Date <b>2.1.18</b>
Address <b>534 S. Broadway Greenville</b>	Category/Descriptive <b>Suite 104 C4S</b>	
License holder <b>Michelle Walker</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) Observed cheese cake delight with a used by date of Jan 22, 2018 in 3 door cooler. Discussed TCS RTE foods shall be discarded by their "used by" date to limit growth. PIC pulled product for personal use. U

**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
Chili soup	hot hold	185F			
Cole Slaw	cold hold	29F			
Eggs	cold hold	38F			
broccoli salad	cold hold	38F			
Potato salad	cold hold	33F			
Gravy	cooling	116F			
Inspected by <b>Amanda Schutte</b>		R.S./SIT# <b>164029</b>	Licensor <b>DCHD</b>		
Received by <b>Michelle Walker</b>		Title <b>owner</b>	Phone		