

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility El Camino	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 2	Date 2/26/17
Address 401 Wagner Ave Greenville		Category/Descriptive C48	
License holder Lopez Inc.	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 checked="" 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
<input checked="" type="checkbox"/> 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	Laundering
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
<input checked="" type="checkbox"/> 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)

- Ice Scoop handle, 3 bean scoops are no longer touching products.

- Lids/ wrap have been placed on products in the cold hold units.

- Santi buckets have been placed in the chip/beverage room.

- Soap and hand towels now available at handwashing sinks.

- Light Shields have been replaced.

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

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility El Camino	Type of visit Follow-Up	Date 4/26/17
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Violation(s)/Comment(s)

- Ceiling in dry storage area still has hole. Repeat issue since 9-30-13.
- No employee health policy, body fluid spill clean-up kit or level 2 training.

Inspected by <i>Anna Schuterman</i>	R.S./SIT # 164029	Licensors
Received By <i>[Signature]</i>	Title	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility El Camino		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1	Date 4/25/17
Address 401 Wagner Ave, Greenville		Category/Descriptive CHS		
License holder Lopez Inc.		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input checked="" 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

<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

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 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

Equipment, Utensils, and Linens

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

<input type="checkbox"/>	4.4	Maintenance and operation
<input type="checkbox"/>	4.5	Cleaning of equipment and utensils
<input checked="" type="checkbox"/>	4.6	Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7	Laundrying
<input type="checkbox"/>	4.8	Protection of clean items

Water, Plumbing, and Waste

<input 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 checked="" 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

Violation(s)/Comment(s)

2.4) No ODH certification available at time of inspection. At least one employee that has supervisory and management responsibility and the authority to direct 3 control food preparation and service shall obtain level 2 certification in food protection.

2.4) No written procedure available for food 3 Conditional employees to report information about their health as it relates to diseases that are transmissible through food.

Inspected by <i>Laura Schuster</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone

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Violation(s)/Comment(s)

2.4) No written procedures for employees to follow when responding to vomiting and diarrheal events that involve discharge onto surfaces in the food service operation.

√ 3.2K) Observed ice scoop handle touching ice in drink bar ice container, scoop handle touching beans. Discussed the scoop handle shall be stored out of the product to protect from cross contamination. Repeat.

√ 3.2C) Observed no lids on food products in refrigerator and freezers. ^{Also on sugar, cinnamon by drink station.} Discussed to cover containers to protect from contamination.

√ 3.2M) Observed a wet cloth sitting on the counter. PIC stated cloth is used to wipe counter. Discussed cloths should be held between uses in a chemical sanitizer.

√ 4.1Y) Observed prep table, stand up cook line refrigerator missing their thermometers. Discussed all cold holding units shall be equipped with a temperature measuring device. Please replace.

Inspected by Xana Schuster	R.S./SIT # 164029	Licensor DCMD	Phone
Received by [Signature]	Title		

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Violation(s)/Comment(s)

- ✓ 3.4G) Observed no date on the following products in the walk-in cooler: Spicy sauce, Cheese sauce, roast beef. PIC dated items at time of inspection. Discussed that all TCS RTE foods shall be date marked w/ 7 days and consumed/discarded by the 7th day. Critical. Corrected.
- ✓ 5.10) Observed ice in beverage hand sink and 2 empty drink containers in bar ~~sink~~ handwashing sink. Discussed handwashing sinks shall be accessible at all times to allow employees to wash hands. Critical.
- ✓ 6.2B) No soap available at handsink in the dishwashing room and the bar ^{handwashing} sink. Discussed each handwashing sink shall be provided with a supply of hand cleaning liquid to accurately wash hands. Repeat.
- ✓ 6.2C) No paper towels available at handwashing sink in the bar area. Discussed each handwashing sink shall be provided with individual, disposable towels to allow employees to properly dry hands.

Inspected by Diana Schmitz	R.S./SIT # 164029	Licenser DCHD
Received by 	Title	Phone

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Violation(s)/Comment(s)

2.4A) Employee stated the owner is the PIC and manager. No one else is put in charge when she is not here. Discussed the license holder shall be the person responsible for the food service operation to ensure that a person in charge with applicable knowledge is present at the food service operation during ALL hours of operation. Critical. Repeat.

✓ 4.6A) PIC stated the chip containers are washed and rinsed. Discussed all equipment food-contact surfaces shall be sanitized. Please properly wash, rinse and sanitize the containers.

✓ 6.1I) Observed light shields missing above the clean dishes in the warewashing area, veggie and meat prep rooms. Discussed light bulbs shall be shielded, coated, or shatter-resistant in areas where there is exposed food and clean equipment.

6.4A) Observed a hole in the ceiling of the dry Storage room. PIC stated they are waiting for a contractor.

Inspected by Laura Schuster	R.S./SIT # 164029	Licensors DCHD
Received by [Signature]	Title	Phone

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Violation(s)/Comment(s)

6.4A cont) PIC stated they will get a date from Contractor for repair to be complete. PIC stated the air conditioner unit will need to be moved and existing sub floor removed and fully repaired. Please notify health department with details of repair. The hole was supposed to be repaired October 2015. The ceiling shall be repaired so that it is smooth, ~~and~~ easily cleanable and non-absorbent. to protect from contamination and allowing ceiling to be cleaned.

Notes-- Discussed employee health, level 2 training and body fluid clean-up. Documents given.

Inspected by Melinda Schutema	R.S./SIT # 1640201	Licenser DCHD
Received by [Signature]	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility El Camino	License number 1	Date 4/25/17
Address 401 Wagner Ave Greenville	Category/Descriptive C4S	
License holder Lopez Inc.	Inspection time (min)	Travel time (min)

Comments:

III) No soap at hand sinks in the dishwashing area and bar area. Also no hand towels available at the bar hand sink. Discussed sinks shall be supplied with soap & paper towels to properly wash hands and protect from contamination.

VI) Observed no date on the following products in the walk-in cooler: spicy sauce, cheese sauce and roast beef. PIC dated items at time of inspection. Discussed that all TCS RTE foods shall be date marked with 7 days and consumed/discarded by the 7th day. Corrected.

Ensure to monitor temperatures of cold hold products in the prep table.

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
Chicken	cold hold	42°F	white cheese	not hold	142°F
tomatoes	cold hold	40°F	hamburger	hot hold	150°F
lettuce	prep	53°F	rice	hot hold	140°F
Sour cream	cold hold	41°F	meat	hot hold	173°F
vegies	cold hold	41°F	chicken fajitas	cold hold	43°F
roast beef	cold hold	41°F			
milk	cold hold	41°F			

Inspected by <i>Amanda Schuster</i>	R.S./SIT# 164029	Licensor DCHD
Received by <i>[Signature]</i>	Title	Phone