

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>El Camino</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1</i>	Date <i>10-24-17</i>
Address <i>401 Wagner Ave Greenville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Lopez Inc.</i>	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
<input checked="" type="checkbox"/>	2.3	Hygienic practices
	2.4	Supervision

	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
	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

#### 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

#### Physical Facilities

	6.0	Materials for construction and repair
<input checked="" type="checkbox"/>	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 OAC
	3701-21 OAC

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

*(6.17) Observed multiple lights missing end caps on shields. Discussed end caps shall be on shields to keep glass from bulbs in shield to protect from contamination.*

*(2.4) No level 2 food safety certification. Discussed level 2 certificate shall be available at inspections. Repeat.*

*(2.4) No written procedures for employees to follow in response to vomiting or diarrheal accidents. Discussed procedures shall be available during inspections.*

Inspected by <i>Megann Keeble</i>	R.S./SIT # <i>143136</i>	Licensor <i>Darke CO + ID</i>
Received by <i>Aleehna Jones</i>	Title <i>Manager</i>	Phone

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility El Camino	Type of visit Standard	Date 10-24-17
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Violation(s)/Comment(s)

(2.4) No employee health policy. Discussed food & conditional employees shall be informed in a verifiable manner to report information about their health as it relates to diseases that are transmissible through food.

(Note)

- ceiling leaks have been repaired in dry storage area & dining area.
- floor tiles replaced in ~~dish area~~ dish area that were broken.
- ceiling above dish machine looks good
- outdoor patio is almost complete.
- someone tried breaking into back door. There is a small amount of light coming in bottom. Owner stated she is looking how to repair.

Inspected by Bryan Kelley	R.S./SIT # 143136	Licenser Darre Cofer
Received by Deborah Poole	Title Manager	Phone:

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>E1 Camino</i>	License number <i>1</i>	Date <i>10-24-17</i>
Address <i>401 Wagner Ave Greenville</i>	Category/Descriptive <i>C45</i>	
License holder <i>Lopez Inc.</i>	Inspection time (min)	Travel time (min)

**Comments:**

*all temperatures looked good.  
Please continue to monitor  
refrigeration to hold 41°F or  
below.*

*No level 2 training. Info mailed.*

**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>lettuce-sliced</i>	<i>41°F</i>	<i>cold hold</i>	<i>queso</i>	<i>hot hold</i>	<i>136°F</i>
<i>Quacamole</i>	<i>41°F</i>	<i>cold hold</i>	<i>chicken</i>	<i>hot hold</i>	<i>149°F</i>
<i>salsa</i>	<i>41°F</i>	<i>cold hold</i>			
<i>tomato-diced</i>	<i>36°F</i>	<i>cold hold</i>			
<i>beans</i>	<i>170°F</i>	<i>hot hold</i>			
<i>rice</i>	<i>153°F</i>	<i>hot hold</i>			
<i>taco meat</i>	<i>175°F</i>	<i>hot hold</i>			

Inspected by <i>Megann Keller</i>	R.S./SIT# <i>143136</i>	Licensor <i>Darke Co. #110</i>
Received by <i>Wendy Landolt</i>	Title <i>Manager</i>	Phone