

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FOE #2177	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1058	Date 4/21/17
Address 113 E. Third St. Greenville	Category/Descriptive NC4S		
License holder FOE	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

<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 type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input 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 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 checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

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 checked="" 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 type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input 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 A) No ODH certification available at time of inspection. At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level 2 certification in food protection, PIC stated they will get signed up for the class.

4.5A) Observed a build up of debris under the grill line area. Non-food contact surfaces shall be kept free of dust and food residue.

Inspected by <i>Sandra Schintere</i>	R.S./SIT # 1164029	Licensur OCHD
Received by <i>Scott A. Fisher</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility FOE # 2177	Type of visit Start Follow-up	Date 4/21/17
--------------------------------	---	-----------------

Violation(s)/Comment(s)

- All other previous violations have been corrected.
Facility looks much better.

6.01(I) Observed 2 lights in the main kitchen area missing shields. Light bulbs shall be shielded in areas where there is exposed food³; clean equipment.

5.4F) Observed no lid on the grease bin outside. Receptacles shall have tight fitting lids. Please repair.

Notes:

- 2 door freezer food products have been moved to other units and the unit has been shut off until repaired.
- Please send Spec Sheets of any new equipment purchased / brought into the facility.

laura.schwieterman@darke.county.health.org
937 548 4196 x225

Inspected by <i>Laura Schwieterman</i>	R.S./SIT # 16-4029	Licensuror DCHD
Received by <i>Scott A. Smith</i>	Title	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FOE # 2177	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1058	Date 4/19/17
Address 113 E. Third St. Greenville		Category/Descriptive NC4S	
License holder FOE	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) 4/21/17 (FRIDAY)	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 type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

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

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

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

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)

✓ 3.2Q) Observed pickles and eggs being stored on the floor of walk-in. Food shall be stored at least 6 inches above the floor.

2.4A) No ODH certification available at time of inspection. At least 1 ~~per~~ employee that has supervisory and management responsibility and the authority to direct & control food preparation and service shall obtain the level 2 certification in food protection.

Inspected by <i>Diana Schutze</i>	R.S./SIT # 164029	Licensor DCMD	Date
Received by <i>Scott A. Sidors</i>	Title	Phone	

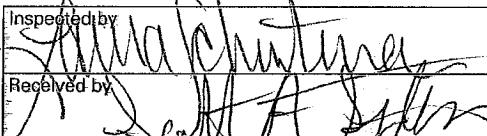
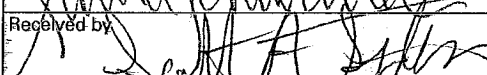
State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility FOE # 2177	Type of visit Standard	Date 4/19/17
--------------------------------	---------------------------	-----------------

Violation(s)/Comment(s)

- 2.4C) No written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation.
- ✓ 3.4F) Observed walk-in cooler maintaining a temperature of 48-50°F. PIC lowered thermostat at time of inspection. All TCS RTE foods were voluntarily discarded at time of inspection. Discussed all TCS RTE foods shall be maintained at 41°F or below. Critical.
- ✓ 3.4G) Observed no date on the following items within the facility: potato salad, bacon (in walk-in cooler) and tomatoes, tartar sauce in kitchen frig. Discussed all TCS RTE foods shall be date marked for 7 days and consumed/discarded by the 7th day to limit bacteria growth. Critical.
- ✓ 3.4H) Observed taco meat dated 4/12/17 and pizza sauce dated 3/30/17. Discussed all TCS RTE foods to be discarded by the 7th day to limit bacteria growth. Critical.

Inspected by 	R.S./SIT # 16-40201	Licensors DCHD
Received by 	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility FOE # 2177	Type of visit Standard	Date 4/19/17
--------------------------------	---------------------------	-----------------

Violation(s)/Comment(s)

- ✓ 4.4A Observed duck tape being used to hold shelving doors together on household refrigerator. Observed 2 door freezer with 2 broken door seals. Equipment such as doors, hinges & seals shall be maintained in good repair. Please repair.
- ✓ 4.4A) Observed water on the bottom of household refrigerator. Equipment shall be maintained in a state of good repair.
- 4.5A) Observed a build up of debris under grill line area and on the meat slicer & can opener. Equipment food contact surfaces shall be cleaned sight to touch and non food contact surfaces shall be kept free of accumulation of dust and food residue. Please clean items at a frequency to prevent build up.

Inspected by <i>[Signature]</i>	R.S./SIT # 16-40201	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility FOE #2177	License number 1058	Date 4/19/17
Address 113 E Third St Greenville	Category/Descriptive NC4S	
License holder FOE	Inspection time (min)	Travel time (min)

Comments:

VI) Observed walk in cooler maintaining a temperature of 48.50F. PIC lowered thermostat at time of inspection. Discussed all TCS RTE food shall be maintained @ 41°F or below.

- Observed no date on the following items within the facility: potato salad, bacon (walk-in cooler) tomatoes and tater sauce (in kitchen frig). Discussed all TCS RTE foods shall be date marked for 7th days and consumed/discarded by the 7th day to limit bacteria growth.

- Observed taco meat date 4/12/17 and pizza sauce dated 3/30/17. Discussed all TCS RTE foods to be discarded by the 7th day to limit bacteria growth.

IV) No ODH certification available at time of inspection. Please obtain the level 2 certification in food protection.

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
taco meat	cold hold	38 F			
eggs	cold hold	51 F			
tomatoes	cold hold	48 F			
lettuce	cold hold	49 F			
sausage patty	cooling	97 F			
milk	cold hold	40 F			
cole slaw	cold hold	42 F			

Inspected by <i>[Signature]</i>	R.S./SJT# 164029	License# DCHD
Received by <i>[Signature]</i>	Title	Phone