

548-7785

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 10/27/17
Address 113 E. Third Street Greenville		Category/Descriptive NC 4S	
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) 1 wk	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 checked="" type="checkbox"/> 3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input checked="" 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 checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input checked="" 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)

- 2.4C) PIC said all employees have signed an employee health policy, but the trustees have the document. Discussed the signed document shall be available at the inspection.
- 2.4 A) PIC stated a lady with ODH certification was just hired at the facility, however her name and certificate were unknown during inspection.
- 3.2C) Observed raw eggs stored on the top shelf of the unit with RTE foods below. Discussed food shall be protected from cross contamination.

Inspected by <i>Anna Schurterma</i>	R.S./SIT # 164029	Licensor DCHD	Date
Received by <i>[Signature]</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 10/27/17
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Violation(s)/Comment(s)

3.4G) Observed cut tomatoes not date marked in the refrigerator. PIC stated items were cut on Monday (5 days ago) PIC dated items at time of inspection. Discussed all TCS RTE foods shall be date marked for 7 days and shall be consumed by the 7th day. Critical Corrected at inspection.

- 3.2Y) Observed a build up of debris on the walk in cooler ceiling fan, build-up^{of ice condensation} on the 2 door freezer (True freezer). Discussed food shall be protected from contamination.

4.4A) Observed the door seals in bad repair on the 2 door true freezer, ice build up in the unit ³ along the doors. Discussed seals shall be maintained in good repair. Please replace the seals.

3.4F) Observed 2 door freezer in back storage room maintaining @ 30-38°F. Several food products smelled spoiled and bottom of the unit was holding moisture. PIC voluntarily discarded products at time of inspection. Discussed cold food products shall be maintained @ 32°F

Inspected by Anna Schirtemma	R.S./SIT # 164029	Licensors DCHD
Received by Scott A. Jordan	Title	Phone

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Violation(s)/Comment(s)

3.4F cont) or below. No temperature logs for the unit were available during the inspection. Food products shall be maintained properly to ensure safe products for sale.

4.5A) Observed a build up debris on the meat slicer, and potato cutter. Discussed food contact surfaces and utensils shall be clean sight to touch.

4.4B) Observed a build up of debris below grill line and 2 door true freezer in back storage room. Discussed the physical facility shall be cleaned as often as necessary to keep them clean.

7.1A) Observed chemical product stored by the single use items in the back storage room. Discussed poisonous and toxic materials shall be stored so they can not contaminate food. PIC moved chemical to chemical storage room during inspection. Corrected.
Critical

Inspected by Anna Schusterman	R.S./SIT # 16-4079	Licensors DCHD
Received by Scott A. Sidors	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility FOE #2177	License number 1058	Date 10/27/17
Address 113 E. Third Street Greenville	Category/Descriptive NC 4S	
License holder FOE	Inspection time (min)	Travel time (min)

Comments:

VI) Observed cut tomatoes not date marked in the refrigerator. PIC said items were cut on Monday & were dated at inspection. Discussed all TCS RTE foods shall be date marked for 7 days and shall be consumed by the 7th day.

X) Observed chemical product stored by the single use items in the back storage room. Discussed poisonous & toxic materials shall be stored so they can not contaminate food. Corrected @ inspection.

* Please send ODH certificate to the health department @ laura.schwieterman@darkecountyhealth.org

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
eggs	cold hold	37°F			
milk	cold hold	35°F			
chicken	cold hold	35°F			
gravy	hot hold	167°F			
knirk	cold hold	37°F			
tomatoes	cold hold	41°F			
fish	cold hold	36°F			
Inspected by <i>Laura Schwieterman</i>	R.S./SJT# 164029	Licenser DAD			
Received by <i>[Signature]</i>	Title	Phone			

State of Ohio
Standard Inspection Report

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Name of facility FOE #2177	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1058	Date 11/3/17
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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 type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

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Special Requirements

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Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

2.4C) No employee health policy. Discussed the signed document shall be available during the inspection. Food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC in charge, information about their health as it relates to diseases that are transmissible through food.

2.4A) At least 1 employee that has supervisory/management responsibility to direct & control food protection and service shall have the level 2 certification. Documentation needs to be available at each inspection.

Inspected by <i>[Signature]</i>	R.S./SIT # 16-4029	Licenser ACT10
Received by <i>[Signature]</i>	Title	Phone

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Facility name FOE #2177	Type of inspection Follow-Up
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Violation(s)/Comment(s)

3.2Y) Observed a build up of debris on walk-in cooler ceiling fan. Discussed food shall be protected from contamination.

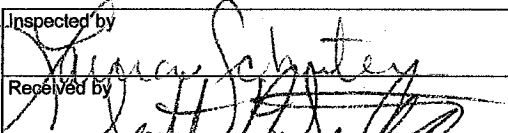
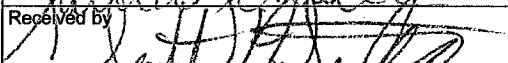
4.5A) Build up on potato cutter. Discussed food contact surfaces shall be clean sight to touch.

ALL other previous violations have been corrected!

Notes:

Facility will not be using 2 door True Freezer until seals are repaired. Products were moved to a different unit.

AOK - 11/02/17 to clean hood system.

Inspected by 	R.S./SIT # 164029	Licensors DCHD
Received by 	Title	Phone