

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Fairlawn Steakhouse		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1052	Date 3/6/17
Address 925 Swietzer St. Greenville			Category/Descriptive C4S	
License holder Thomas Foley Family		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)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
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
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)

4.5A) Observed a build up of debris behind the fryer & grill area. Non food contact surfaces of equipment shall be kept free of an accumulation of food residue and other debris.

3.5G) Observed package of ham with a discard date of 3/1/17. PIC voluntarily discarded ham at time of inspection. Discussed all TCS RTE foods shall be dated for 7 days and consumed/discarded by the 7th day. Critical. Repeat. Corrected at time of inspection.

All other previous violations have been corrected

Inspected by 	R.S./SIT # 16-4029	Licensor DCTH	
Received by 	Title		Phone

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

SCANNED

Name of facility Fairlawn Steakhouse	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1052	Date 2/24/17
Address 925 Sweitzer St. Greenville	Category/Descriptive C4S		
License holder Thomas Foley Family	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 specify	Follow-up date (if required) 1WK		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 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	Laundrying
<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 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)

3.2A) Observed food employee plate salad with bare hands. Food employees may not contact RTE foods with their bare hands and shall use suitable utensils such as tongs, ^{single-use} gloves. PIC discarded salad lettuce at time of inspection. Critical. Corrected at time of inspection.

3.4G) Observed an 8 day shelf life being used throughout the facility. Discussed all TCS RTE foods shall be dated for 7 days and consumed/discarded by the 7th day. Critical. Dates were corrected at time of inspection.

Inspected by Karla Schusterman	R.S./SIT # 116-4029	Licensors DCHD
Received by [Signature]	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

SCANNED

Name of Facility Fairlawn Steakhouse	Type of visit Standard	Date 2/24/17
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Violation(s)/Comment(s)

4.4N) Observed dish machine test ~~at 30~~ below 50 ppm. PIC stated Auto Chlor will be contacted to have the machine serviced. Please repair and in the meantime please wash, rinse, sanitize dishes in 3 bay sink.

4.5A) Observed a build up of debris on the meat/cheese slicer. Observed a build up of grease on the outsides of the fryer, grill and cart items and around the area. The food contact surfaces of cooking equipment shall be kept free of grease deposits and other soil accumulations. Critical.

4.5B) Observed a buildup of debris on the pop nozzles. Discussed to clean on a more frequent basis to prevent bacteria growth. Critical. Corrected at time of inspection.

6.4A) Observed multiple holes in screen door leading to basement area. PIC stated a new screen will be acquired. Screens shall be maintained in a good repair.

Notes: Monitor that all TCS food date markings ^{label} are updated when new product is put into the container.

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

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

SCANNED

Name of facility Fairlawn Steakhouse	License number 1052	Date 2/24/17
Address 925 Switzer St Greenville	Category/Descriptive C48	
License holder Thomas Foley Family	Inspection time (min)	Travel time (min)

Comments:

III) Observed food employee plate salad with bare hands. Food employees may not contact RTE foods with their bare hands and shall use suitable utensils such as tongs or single-use gloves. Product was discarded at time of inspection.

VI) Observed an 8 day shelf life being used throughout the facility. Discussed all TCS RTE foods shall be dated for 7 days and consumed/discarded by the 7th day. Corrected at time of inspection.

VII) Observed a build up of debris on the meat slicer, ³ popples, ³ fryer/grill area. Discussed to clean on a more frequent basis to prevent build up.

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
Alfredo sauce	cold hold	41°F	cole slaw	cold hold	40°F
taco meat	cold hold	41°F	baked potatoes	cold hold	43°F
pork chops	cold hold	41°F	milk	cold hold	41°F
roast beef	hot hold	135°F			
French onion soup	hot hold	165°F			
deviled eggs	cold hold	45°F			
potato soup	hot hold	137°F			
Inspected by Rachel Schaeferman	R.S./SIT# 164029	Licenser DCHD			
Received by [Signature]	Title	Phone			