### **State of Ohio**

# **Standard Inspection Report**Authority: Chapters 3717 and 3715 Ohio Revised Code

	inty. Chapters 3717 an				
Name of facility		Check one	License number	Date	
Faurlawn Strakhon Address 925 Swietzer St. (	۵ > ,	<b>∑</b> /FSO □ RFE	1052	1316117	
Address	~~~~		Category/Descriptive		
015 Sulletized St (	augenille		149		
License holder	INECHIVITIC	Inspection time (min)	Travel time (min)	Other	
_	•	mopositor anno (mm)	,		
Thomas Faley Fan	$m \mid \downarrow$		F 0	Consider the form of the contract	
Standard   Follow up   Foodb	orne 🗌 30 day		Follow-up date (if required)	Sample date/result (if required)	
☐ Complaint ☐ Prelicensing ☐ Consu	•	,			
3717-1 OAC Violation Checked					
Management and Personnel			Poisonous or Toxic M	atoriale	
2.1 Employee health	4.4 Maintenance and opera	tion	7.0 Labeling and i		
2.2 Personal cleanliness	4.5 Cleaning of equipment a		_		
2.3 Hygienic practices	4.6 Sanitizing of equipment		<del>_</del>	<ul><li>7.1 Operational supplies and applications</li><li>7.2 Storage and display separation</li></ul>	
2.4 Supervision	4.7 Laundering	and decision	<u> </u>		
	4.8 Protection of clean item	S	Special Requirements	<u> </u>	
Food	L	-	8.0 Fresh juice pro	<del></del>	
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste			t dispensing freezers	
3.1 Sources, specifications and original containers 3.2 Protection from contamination after receiving	5.0 Water		8.2 Custom proces		
3.3 Destruction of organisms	5.1 Plumbing system		8.3 Bulk water ma		
3.4 Limitation of growth of organisms	5.2 Mobile water tanks			e rice preparation criteria	
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid wa			and equipment specifications	
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and	returnables	20 Existing facilit	es and equipment	
3.7   Special requirements for highly susceptible populations	Physical Facilities		Administrative		
	6.0 Materials for construction	on and repair	901:3-4 OAC		
Equipment, Utensils, and Linens	6.1 Design, construction, an		3701-21 OAC		
4.0 Materials for construction and repair	6.2 Numbers and capacities				
4.1 Design and construction	6.3 Location and placement				
4.2 Numbers and capacities	6.4 Maintenance and opera	tion			
4.3 Location and installation					
Violetian/a)/Commont(a)					
Violation(s)/Comment(s)					
45A) Observed a	ouild vo	of del	oris behi	nd she	
	~ \				
tryer 3 grill area.	Non tood	contac	t surtar	es of	
Cavionent Shall be	. Lost free	od on	accin la	tion of	
			Al Cappill Sei		
tood residue and	other debr	15			
2 FOL Morania	(1	1°		( 2/1/2	
3.5G) Ubserved packag	e of ham w	Ith a ous	scard devite	of 3/1/1/	
PIC Voluntarily discar	ded ham on	Ltime	of inspecti	ion. Discussed	
		1 6	<i>,</i> , , , , , , , , , , , , , , , , , ,	· / /	
all TCS RTE foods S	hall be dated	1 for 7 C	days and a	onsumed/	
discarded by the 7th	don Proitic	al Dana	it Corrected	at time	
SIS CITOTELL MY INC. 1	CICY - CMITTE	MI F-CPIC	ii. Wititiff	<u> </u>	
LOT INSPECTION.					
All other previous vi		ave bee	n correc	tecl	
Inspected by	R.S./SIT #	Licensor	0110		
xama xandullu á	1 10.40		ルナル		
Received by	Title		Pho	ne	
HEA 5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture	Distribution: Top copy-Oper	ator, Bottom copy—Lo	ocal health department	pgof	

#### **State of Ohio**

## Standard Inspection Report



Autn	ority: Chapters 3717 ar	id 3/15 Ohio Revi	sed Code		
Name of facility		Check one	License number	Date	
tairiawn Steakn	OUSC	X FSO □ RFE	1052	2124/17	
Address	1 11		Category/Descriptive		
Mas Sweitzer	st Greenvill	<i>P</i>	CHN		
License holder		Inspection time (min)	Travel time (min)	Other	
Thomas tolen	Family				
Type-of visit (check)  ☑ Standard ☐ Follow up ☐ Food	dborne ☐ 30 day		Follow-up date (if required)	Sample date/result (if required)	
	sultation	/	IWK		
717-1 OAC Violation Checked					
Ianagement and Personnel			Poisonous or Toxic M	aterials	
2.1 Employee health	74.4 Maintenance and opera	ation	7.0 Labeling and identification		
2.2 Personal cleanliness	4.5 Cleaning of equipment	and utensils	7.1 Operational supplies and applications		
2.3 Hygienic practices	4.6 Sanitizing of equipmen	t and utensils	7.2 Storage and display separation		
2.4 Supervision	4.7 Laundering		— Special Requirements		
ood	4.8 Protection of clean item	18	8.0 Fresh juice pro		
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste	<u> </u>		dispensing freezers	
3.1 Sources, specifications and original containers	5.0 Water	· .	8.2 Custom proces	sing	
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3 Bulk water ma		
3.3 Destruction of organisms 3.4 Limitation of growth of organisms	5.2 Mobile water tanks			rice preparation criteria	
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid w			and equipment specifications	
3.6 Discarding or reconditioning unsafe, adulterated		5.4 Refuse, recyclables, and returnables		es and equipment	
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administrative		
uipment, Utensils, and Linens	6.0 Materials for construct	<del></del>	901:3-4 OAC		
4.0 Materials for construction and repair	6.1 Design, construction, at 6.2 Numbers and capacitie		3701-21 OAC		
4.1 Design and construction	6.2 Numbers and capacitie 6.3 Location and placemen		$\dashv$		
4.2 Numbers and capacities	6.4 Maintenance and opera		-		
4.3 Location and installation					
	=				
(iolation(s)/Comment(s)				, ,	
3.2A) Observed tood	employee. D	olate sa	lad With	bare hands.	
	' '				
	not Contact	KIE TOOC	1s with +	noin bare	
hands and shall us	e Suitable u	tensils s	uch as 7	ongs, gloves	
PIC discarded sale	ad lettuce	at tim	ie of in	spection.	
0 :1:	ALT 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			The state of the s	
Unitical, Connected of	at time of	Inspect	non.		
3.4G) Observed an	8 day shel	4 1.50	OPINA LICE	1 through	
	U MUY DYILL		THE MAN		
The facility. D	usalsted (	III ICS K	St Youd	s Shall	
be dated for 7	days and	Consume	nosibl h	roled by 4	
7ta-Jan Onition		COLLEGE	d all live	0	
- 17 gay Oritical.	Dates were	corrected	I UT TIVY	ic of insper	
nspected by	R.S./SIT#	Licensor			
Xalux Hombotexma	مما ، ا		CHO		
aceived by	Title	<u> </u>	Pho	ne	
11 /41 1					
EA 5302 2/12 Ohio Department of Health)	Distribution: Top copy—Ope	rator, Bottom copy-Lo-	cal health department	1.0	
GR 1268 2/12 Ohio Department of Agriculture				pg of	

## State of Ohio **Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code



Fairlawn Steakhouse Violation(s)/Comment(s) 4.4N) Observed dish machaine test at 30 below 50 ppm. PIC Stated auto Chlor will be contacted to have the machaine 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/choose slicer, Observed a build up of grease on the outsides Of the Fryer, arill and cartitems 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 pophozzles. Discussed to clean on a more Frequent basis to prevent bacteria growth. Critical. Corrected at time of inspection. (4.44) Observed multiple, holes in screen door leading basement area. PIC stated a new screen will be aquired Screens shall be maintained in a good repair, Notes. Monitor that all TCS food date marking is updated When new product is put into the containor.

HEA 5351 2/12 Ohio Department of Flealth-AGR 1268 Cont. 2/12 Ohio Department of Agriculture

Distribution: Top copy—Operator, Bottom copy—Local health department

pg\_2



Name of facility	License number	Date		
Fairlawn Steakhouse	1052	2/24/	17	!
Addross	Category/Descriptive	•		
925 Sweltzer St Greenville	C43			
License holder	Inspection time (min)	Travel time (min)		
Thomas Foley Family				
Comments:				
III) Observed food employee pla	He salad wit	rh bar	e hand	3,
Food employees may not contr	act RTE foods	ntin	their_	
bare hands and Shall use suit or single - use gloves. Produc	able utensils s	such as	tongs	
or single - use gloves. Produc	t was discarde	ed at t	ime of	
inspection.				
VI)Observed an 8 day shelf life i	Delng used through	ghout -	the faci	lity.
Discussed alltes RTF foods s	hall be dated &	for 7 d	ays and	1
Consumed I discarded by the	7th day Corre	cted a	+ time	
of inspection.	1			
VID Observed a build up of de	bris on the m	eat Sli	(er, 3 hor	Pzles,
3 Fryer / grill area. Discussed -	to clean on a	e more	. Freque	いた。
basis to prevent build up.	·			
Y .				(1) (1), ed

**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
Alfrado sauce	cold hold	41'F	cole Slaw	iold hold	40.F
taco meat	cold hold	41'F	baked notatoes	cold hold	43'F
porkchops	cold hold	HIF	milk	cold hold	HIF
roast beef	hot hold	135'F			.,,
Erench onionsou	p hot hold	165 F			Ÿ
deviled-Roos	Cold hold	457			
potato soub	not hold	137:F			
Inspected by	<u>}</u> /	R.S./SIT#	Licensor DCHO		
Received by	A		Title	Phone	
HEA (Rev. 5350 2/12) Ohio Dept. of Hea	alth Distribution	: Top copy-opera	tor, Bottom copy—Local health departm	nent pg of _	