

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|--|---|--|----------------------------------|
| Name of facility Fairlawn Steakhouse | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 1052 | Date 9-30-17 |
| Address 925 Swietzer St. Greenville | | Category/Descriptive C45 | |
| 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) 10 days | 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 |
| <input checked="" type="checkbox"/> 2.4 | Supervision |

Food

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

Water, Plumbing, and Waste

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|-----|--|
| 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 |
| <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 |

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)

X(3.4C) Observed raw meat thawing on counter next to steamer. Meat was still frozen at time of inspection & meat was moved to walk-in. Discussed thawing at room temperature is not an approved thawing method -> to limit growth 1 of 4 approved thawing methods shall be used: as part of cooking process, under refrigeration, in approved sink if product is submerged in cold water with a constant flow of water 70°F or less, or in a microwave if cooked directly after.

(3.4F) Observed 2 door cold holding (ole slow, spinach, & cut lettuce) holding at 53°F. Discussed RTE foods shall be 41°F or below to limit growth. PIC discarded items at time of inspection. PIC stated a work order was placed on unit yesterday & he thought

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| Inspected by Megann Kelle | R.S./SPT # 143136 | Licensor Darke Co/K |
| Received by [Signature] | Title | Phone |

State of Ohio
Continuation Report

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|--|----------------------------------|------------------------|
| Name of Facility <i>Fairlawn Steakhouse</i> | Type of visit <i>Standard</i> | Date <i>9-20-17</i> |
|--|----------------------------------|------------------------|

Violation(s)/Comment(s)

(3.4 F (continued)) all TCS RTE items were removed. critical

(3.4 H) Observed buffalo chicken with expiration date of 8-30
(end of ^{discard date} 7 days) & home fries with discard date of 9-14.
Discussed all TCS RTE foods shall be discarded after 7 days to limit growth. PIC discarded items. critical.

(4.8 E) Observed single use to go containers, cups, & plates stored upright. Discussed single use items shall be inverted or stored in a container to protect from contamination.

(4.5) Observed a huge build up of grease on fryer, broaster, & oven. Equipment shall be cleaned at a frequency to limit build up. Please clean ASAP

(4.5) Observed a build up inside microwave units, inside cold holding unit, can opener, & cutting boards on tables. Discussed equipment shall be cleaned at a frequent enough basis to maintain clean. Discussed cutting boards on tables shall be replaced, repaired, or taken off so there is a cleanable surface.

(6.1 I) Observed multiple lights without a shield in dry storage room & main kitchen. Discussed lights shall be shatter proof or shielded in areas exposed to food to protect from contamination.

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|---|-----------------------------|---------------------------------|
| Inspected by <i>M. Nelson & K. Allen</i> | R.S./SIT # <i>143136</i> | Licensor <i>Park Co #110</i> |
| Received by <i>[Signature]</i> | Title | Phone |

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| Facility name <i>Fairlawn Steakhouse</i> | Type of inspection <i>Standard</i> |
|---|---------------------------------------|

Violation(s)/Comment(s)

(4.4) Observed 2 door prep table leaking at time of inspection with water under unit. Discussed equipment shall be maintained in good repair to protect from contamination.

(3.2c) Observed raw meat stored above salad bar container. Discussed raw meat shall be stored below RTE foods to protect from contamination. PIC moved salad bar container to new area. Corrected Critical.

(2.1) No level 2 training. Discussed one person shall have managers food safety training. The training should have been completed by March 1, 2017.

(Notes) Bottom of mixing bowl was rusted. PIC found a new bowl & will find a place to re-coat bowl so it is cleanable.

- New white dry stock pins. Thanks

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|-----------------------------------|---------------------------|--------------------------------|
| Inspected by <i>Megan Kew</i> | R.S./SIT# <i>14336</i> | Licensor <i>Darke Co HD</i> |
| Received by <i>[Signature]</i> | Title | Phone |

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

| | | |
|--|------------------------------------|------------------------|
| Name of facility <i>Fairlawn Steakhouse</i> | License number <i>1052</i> | Date <i>9-20-17</i> |
| Address <i>925 Swietzer St. Greenville</i> | Category/Descriptive <i>C45</i> | |
| License holder <i>Thomas Foley Family</i> | Inspection time (min) | Travel time (min) |
| Comments: | | |
| <p><i>VI. Temperature of Cole slaw, spinach, & lettuce was 53°F at time of inspection. Cold holding for TCS RTE foods shall be 41°F or below to prevent growth. PIC discarded items.</i></p> <p><i>VI. Observed buffalo chicken with discard date of 9-30 & home fries with a discard date of 9-14. Discussed items shall be discarded after 17 days. PIC corrected.</i></p> <p><i>VII. Observed raw meat above salad bar items. Discussed raw meat shall be below ready to eat foods to protect from cross contamination. PIC corrected.</i></p> <p><i>IV. Manager does not have level 2, managers training. Discussed 1 manager with food enforcement shall have managers training by March of 2017.</i></p> | | |

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>gravy</i> | <i>Hot Hold</i> | <i>170°F</i> | <i>milk</i> | <i>Cold Hold</i> | <i>37°F</i> |
| <i>Mashed potatoes</i> | <i>Hot Hold</i> | <i>175°F</i> | <i>Cole slaw</i> | <i>Cold Hold</i> | <i>53°F*</i> |
| <i>noodles</i> | <i>Hot Hold</i> | <i>153°F</i> | <i>lettuce-chopped</i> | <i>Cold Hold</i> | <i>53°F*</i> |
| <i>tomato slices</i> | <i>Cold + hold</i> | <i>40°F</i> | <i>spinach</i> | <i>Cold Hold</i> | <i>53°F*</i> |
| <i>lettuce slices</i> | <i>Cold + hold</i> | <i>40°F</i> | | | |
| <i>turkey slices</i> | <i>Cold Hold</i> | <i>38°F</i> | | | |
| Inspected by <i>Gregory Kellie</i> | R/S/ST# <i>14334</i> | Licenser <i>Dorke CO FD</i> | | | |
| Received by <i>[Signature]</i> | Title | Phone | | | |