

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Gus's Coffee Creamery, and Cafe</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>227</i>	Date <i>1.16.18</i>
Address <i>16 Marker Rd Versailles</i>		Category/Descriptive <i>C45</i>		
License holder <i>Gus's Coffee, Creamery, 3 Cakes</i>		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"/> Precicensing <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 type="checkbox"/>	2.4	Supervision

<input type="checkbox"/>	4.4	Maintenance and operation
<input 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

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

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 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

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

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

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

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0	Materials for construction and repair
<input checked="" type="checkbox"/>	4.1	Design and construction
<input type="checkbox"/>	4.2	Numbers and capacities
<input type="checkbox"/>	4.3	Location and installation

Violation(s)/Comment(s)

3.4G Observed roast beef with a discard date of 1/15/18 in 2 door cooler. PIC voluntarily discarded product at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth. Critical. Corrected!

7.1A) Observed Purell sanitizer above pizza prep table. Discussed poisonous or toxic materials shall be stored so they can not contaminate food, equipment, etc. PIC moved sanitizer at time of inspection. Critical. Corrected.

Inspected by <i>Lana Schutterman</i>	R.S./SIT # <i>16-4029</i>	Licensors <i>DCHD</i>
Received by <i>[Signature]</i>	Title <i>mgr</i>	Phone <i>520-4775</i>

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

1-16-18

Facility name Gus's Coffee Creamery's Cafe	Type of inspection Standard
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Violation(s)/Comment(s)

4.1KK) Observed household Sharp microwave at front counter. PIC stated it is used to warm pies for customers. Discussed all food equipment shall be approved by a recognized food equipment testing agency. 6 months given to acquire a commercial grade unit.

Delivery at time of inspection.

Inspected by Xenia Schiteman	R.S./SIT # 164029	Licenser DCHD
Received by Cathy Hays	Title Mgr	Phone 520-4115

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Guss's Coffee, Creamery, & Cafe</i>	License number <i>227</i>	Date <i>1.16.18</i>
Address <i>116 Marker Rd Versailles</i>	Category/Descriptive <i>C45</i>	
License holder <i>Guss Coffee, Creamery and Cakes</i>	Inspection time (min)	Travel time (min)

Comments:

V1) Observed roast beef with a discard date of 1/15/18 in 2 door cooler. PIC voluntarily discarded product at time of inspection. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth.

X) Observed purell sanitizer above pizza prep table. Discussed poisonous or toxic materials shall be stored so they can not contaminate food, equipment, etc.

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>paftait</i>	<i>cold hold</i>	<i>38F</i>			
<i>Soup</i>	<i>hot hold</i>	<i>178F</i>			
<i>Chicken salad</i>	<i>cold hold</i>	<i>34F</i>			
<i>Milk</i>	<i>cold hold</i>	<i>41F</i>			

Inspected by <i>Laura Schusterman</i>	R.S./SIT# <i>164021</i>	Licensor <i>DCH10</i>
Received by <i>Kathy Wozniak</i>	Title <i>Myr</i>	Phone <i>524 4145</i>