State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility				Check one	License number Date		Date		
HeavHand of Greenville			A FSO □ RFE	93			15/3/17		
Address						Category/Descriptive			
243 Marion Dr. Greenville						C48			
License holder Inspection tim					Travel time (min)			Other	
Heartland / Sodexo									
Type of visit (check)					Follow-u	Follow-up date (if required) Sample date/result (if require		Sample date/result (if required)	
⚠ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify									
3717-1 OAC Violation Checked Management and Personnel					Poi	cono	us or Toxic Ma	terials	
2.1 Employee health	4.4 Maintenance and operation				7.0	T			
2.2 Personal cleanliness		4.5 Cleaning of equipment and utensils				7.1 Operational supplies and applications			
2.3 Hygienic practices		4	4.6 Sanitizing of equipment and utensils			7.2	Storage and dis	play separation	
2.4 Supervision			4.7 Laundering			Special Requirements			
Food		4.8 Protection of clean items			8.0 Fresh juice production				
3.0 Safe, unadulterated and honestly presented	W	ater,	Plumbing, and Waste		-	8.1		dispensing freezers	
3.1 Sources, specifications and original containers			0 Water			8.2.	Custom process	· · · · · · · · · · · · · · · · · · ·	
3.2 Protection from contamination after receiving		5.	1 Plumbing system			8.3	Bulk water macl	hine criteria	
3.3 Destruction of organisms			2 Mobile water tanks			8.4		rice preparation criteria	
3.4 Limitation of growth of organisms 3.5 Identity, presentation, on premises labeling	<u> </u>		3 Sewage, other liquid w		$\dashv \vdash$	9.0		nd equipment specifications	
3.6 Discarding or reconditioning unsafe, adulterated		5.	4 Refuse, recyclables, and	d returnables		20	Existing facilitie	s and equipment	
3.7 Special requirements for highly susceptible populations	Ph	ysic	al Facilities		Adr	ninist	trative		
			0 Materials for constructi		\Box	901:3-4 OAC			
Equipment, Utensils, and Linens 4.0 Materials for construction and repair	X	6.	3,		_ L	370	01-21 OAC		
4.1 Design and construction	-		2 Numbers and capacities						
4.2 Numbers and capacities		6. 6.						· · · · · · · · · · · · · · · · · · ·	
4.3 Location and installation		. 0.	4 I Maintenance and opera	ittori		٠.	150 F	656 6	
								7 N	
Violation(s)/Comment(s)									
13.4G) Observed Salads		di	Itini hate	r a discar	1	H	A 1)	4/30/17	
								1,00,11.	
PC Voluntarily discar	Clo	9	<u> Pruauci</u>	is at tim	e, (),	<u> </u>	INSPE	CTION.	
Discussed all TCS RTE foods shall be date marked for 7 days									
and the second s								1 91000111.	
Critical Corrected.									
(U.IA) Observed flooring	Λ	1	n waren	INCLA AVEN	LiA	V.	LALADIA	wills	
1. 1 1	4	1	N MOION	VINSVI GVECI	111	\overline{U}		VVITVI	
bad grouting. Food is getting Stuck blw tiles. Discussed to									
Hood System Was CI	ec	W	red yest	erday.					
Inspected by			R.S./SIT #	Licensor	*****				
Rama Chutuan			1640:	29 DO	HO				
Received by Title Phone									
CATO DIV			1)/K	- 11) ietan	Mi	m	ala)	
HEA 5302_2/12 Ohio Department of Fleath AGR 1268 2/12 Ohio Department of Agriculture	Di	strib	ution: Top copy—Ope	rator, Bottom copy—Lo	al health	depa	rtmænt	pg/of/	
and a sparting it of Agriculture								rs	

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility	Tree Control of the C	12
Heartland of Greenville	License number A2	Date C2 2 1 7
Address	Category/Descriptive	1013/11
, radi 550	Category/Descriptive	
243 Marion Dr Greenville	(4)	
	Inspection time (min)	Travel time (min)
Heartland Sodero		
Comments:		
VI) Observed salads dated	with a discar	d date of
4/30/17. PIC voluntarily dis	scarded Drodu	rts at time
Of inspection. Discussed all	TCS RTF FOO	ds shall be.
1		, -
dated for 7 days and cons	<u>Sumea Misculae</u>	ed by the I'm
L. day. Corrected.		•
		1

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
tice	cooking	184°F			NOT COMMINSTERNATION OF CONTRACT CONTRA
pudding	cold hold	39°F			
milk	cold hold	37'F			
Lettuce.	cold hold	36F			
CITONY	hot hold	MOF			
Potatoes	hut-hold	180F			
'mrruts	Inot mold	175F			
Inspected by A Chut		R.S./SIT#	Licensor	,	
/RedetVee by	27		Title DTR/Dictan	Phone	
HEA (Rev. 5350 2/12) Ohio Dept. of Hea	Ith Distribution:	Top copy—operat	or, Bottom copy—Local health departr	$^{\circ}$ nent $^{\circ}$ pg $_{-}$ of $_{-}$	<u></u>