

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Holiday Inn Express		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1661	Date 4/12/17
Address 1195 East Russ Rd Greenville			Category/Descriptive C45	
License holder Lakulish Corp		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)		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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

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

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

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

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

2.4) No written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, food and surface to vomit or fecal matter.

2.4) No level two certification in food protection available at time of inspection. At least one employee that has supervisory and management responsibility and the authority to direct/control food preparation shall obtain certification. PIC stated they will get signed up to take the class.

Inspected by Maria Schustermaier	R.S./SIT # 16.4029	Licensors DCHD
Received by Jim Burkhardt	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Holiday Inn Express	Type of visit Standard	Date 4/12/17
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Violation(s)/Comment(s)

3.4I) PIC stated left over pancake batter is being placed back in refrigerator to use the next day. Discussed the batter shall be discarded within 4 hours or when removed from line each day. Facility is using log sheet to keep record of time for pancake batter. Critical!

4.2I) No quat test strips available at time of inspection. Test strips were ordered during inspection. Education was given on how to use test strips.

4.5B) Food employee stated tongs/spoons were washed every 2 hours and properly washed, rinsed, sanitized at the end of the day. Equipment food contact surfaces and utensils shall be cleaned ^{sanitized} throughout the day at least every 4 hours.

3.4F) Observed turkey sausage being hot held at 128°F. Hot held foods shall be maintained at 135°F or above. PIC voluntarily discarded sausage at time of inspection. Critical.

Inspected by Laura Schutten	R.S./SIT # 110-4029	Licenser DCHD
Received by G. Burkhead	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Holiday Inn Express	License number 161	Date 4/12/17
Address 1195 E. Russ Rd Greenville	Category/Descriptive C4S	
License holder Lakulish Corp	Inspection time (min)	Travel time (min)

Comments:

VI) PIC stated left over pancake batter is being placed back in refrigerator to use the next day. Discussed the batter shall be discarded within 4 hours or when removed from the line each day. Facility has been using the log sheet to track time batter is being used.

Observed turkey sausage being hot held at 128°F. Hot held foods shall be maintained at 135°F or above. PIC voluntarily discarded sausage at time of inspection.

Discussed level 2 certification of food protection training.

Temperature Log

* Time temperature control food.

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
Pork Sausage	hot hold	142°F			
Turkey Sausage	hot hold	128°F			
Scrambled eggs	hot hold	147°F			
milk	cold hold	38°F			
pancake mix *	holding	82°F			

Inspected by Jana Schusterma	R.S./SIT# 16-4029	Licensor DCHD	
Received by Chris Burkhardt	Title	Phone	