

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Holiday Inn Express</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>161</i>	Date <i>8-11-17</i>
Address <i>1195 E. Russ Rd. Greenville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Lakulish Corp.</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"/> Prelicensing <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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

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
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
<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

#### 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)

*(3.41) Employee stated pancake batter is saved at the end of the day. The time the bag is placed into machine is logged & the time the bag is placed into refrigeration unit is also logged. Approved time as a public health control procedures are not being followed properly. Discussed product shall be discarded after 9 within 4 hours. Please keep a copy of written procedures in kitchen for employees to follow. Critical*

Inspected by <i>William Kellew</i>	R.S./SIT # <i>143136</i>	Licensor <i>Darke CO HD</i>
Received by <i>[Signature]</i>	Title	Phone

State of Ohio  
Continuation Report

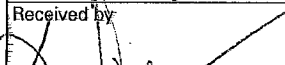
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Name of Facility Holiday Inn Express	Type of visit Standard	Date 8-11-17
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Violation(s)/Comment(s)

(4.5J) Employee set sink up to wash, sanitize, & rinse. Discussed utensils and equipment shall be washed, rinsed, and sanitized. Employee corrected at time of inspection.

Note: level 2 training certificate posted in kitchen.

Inspected by Megan Kellew	R.S./SIT # 143136	Licenser Darke Co HHD
Received by 	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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License holder <i>Lakulish Corp.</i>	Inspection time (min)	Travel time (min)

**Comments:**

*Approved time as a public health control procedures are not being followed. Employee stated batter is saved at the end of the breakfast instead of being discarded. Discussed procedures shall be followed if batter is held in temperature danger zone.*

**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>Sausage</i>	<i>Hot Hold</i>	<i>140°F</i>			
<i>turkey sausage</i>	<i>Hot Hold</i>	<i>141°F</i>			
<i>omlet</i>	<i>Hot Hold</i>	<i>139°F</i>			
<i>gravy</i>	<i>Hot Hold</i>	<i>142°F</i>			
<i>milk</i>	<i>Cold Hold</i>	<i>40°F</i>			
Inspected by <i>Megan Kelleu</i>		R.S./SIT# <i>143136</i>	Licensor <i>Darke Co #10</i>		
Received by <i>[Signature]</i>		Title	Phone		