

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hot Head Burrito	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 132	Date 5/22/17
Address 1324 Wagner Ave Greenville	Category/Descriptive C48		
License holder Hot Head Burrito	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
<input checked="" type="checkbox"/> 2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 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

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

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

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

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)

2.4) No ODH certification available at time of inspection. Discussed at least one employee that has supervisory responsibility shall obtain the level 2 certification in food protection.

2.4) No employee health policy available at time of inspection. Discussed food employees and conditional employees are informed in a verifiable manner of their responsibility to report to the person-in charge information about their health as it relates to diseases that are transmissible through food.

Inspected by <i>Jana Schusterma</i>	R.S./SIT # 164029	Licensors DCHW
Received by <i>Sarah Meister</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Hot Head Burrito	Type of visit Standard	Date 5/22/17
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Violation(s)/Comment(s)

3.24) Observed scoop handle touching cilantro & salt used for making rice. Discussed scoop handles shall be stored above the product to protect from contamination.

3.24) No splash guard on hand sink by front food line. Please install a splash guard to protect carry out dishes and other storage on shelving unit.

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Inspected by Laura Schwieterman	R.S./SIT # 164029	Licensors DCHD
Received by Jacob Meister	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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Comments:

- Discussed to monitor pop nozzles.
- Discussed ODH cert. & employee health policy

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
Pico	Cold hold	38°F			
Cilantro	Cold hold	41°F			
Ground beef	hot hold	157°F			
rice	hot hold	156°F			
Chicken	hot hold	145°F			
quac	cold hold	38°F			
corn	cold hold	41°F			
Inspected by Anna Schuitema	R.S./SIT# 1641079	Licensors DCHD			
Received by Jarah Meister	Title	Phone			