

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 1-3-18
Address 1324 Wagner Ave Greenville		Category/Descriptive C4S	
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 specify		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 checked="" type="checkbox"/> 2.4 Supervision

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

Equipment, Utensils, and Linens

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

<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

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input checked="" 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

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

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

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

Administrative

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

Violation(s)/Comment(s)

3.4F) Observed 3 containers of steak to be hot holding 126F-131F. PIC stated items were cooked @ 8:30 to 160F. Then put in hot box while other meats were cooked then pulled back out to cut. PIC pulled items to reheat to 165F. DISCUSSED all TCS RTE foods shall not held @ 135°F or above. ^{prevent} Critical. Corrected at time of inspection.

5.1S) Observed the front line hand sink to be frozen. PIC stated its been frozen since the end of December

Inspected by <i>[Signature]</i>	R.S./SIT # 16-4029	Licensor DCHD	Received by <i>[Signature]</i>	Title Phone
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State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Hot Head Burrito	Type of visit Standard	Date 1-3-18
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Violation(s)/Comment(s)

~~2.13~~ (cont) Currently employees are using back hand sink to make, sure they are properly washing their hands. Discussed all ~~operation~~ plumbing shall be maintained in good repair.

2.4C No employee health policy available at time of inspection. Discussed all food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases that are transmissible through food. Example document given.

Inspected by Laura Schuster	R.S./SIT # 16-41029	Licenser DCHO
Received by C. Betta Messer	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Hot Head Burrito	License number 132	Date 1.3.18
Address 1324 Wagner Ave Greenville OH	Category/Descriptive C4S	
License holder Hot Head Burrito	Inspection time (min)	Travel time (min)

Comments:

V1) Observed 3 containers of steak to be hot holding at 126°F - 131°F. PIC stated items were cooked @ 8:30 AM to 160°F. Then put in the hot box which was temped @ 150°F. PIC reheated products to 165°F. Discussed all TCS RTE foods ~~at least~~ shall be hot held @ 135°F or above to prevent growth. Corrected @ inspection.

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
Corn	Cold hold	37°F			
Rice	Cold hold	38°F			
Rice	Hot hold	167°F			
*Steak	Hot hold	126			
Chicken	Hot hold	140			
Lettuce	Cold hold	37°F			
Inspected by <i>Stacy Schinterma</i>		RIS/SIT# 164029	Licensor DCHD		
Received by <i>Robert P. Reese</i>		Title	Phone		