

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hot Rods 3 Harley	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 167	Date 2.21.18
Address 1240 E. Russ Rd Greenville	Category/Descriptive C3S		
License holder Melissa Vore	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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input checked="" type="checkbox"/> 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

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

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

Violation(s)/Comment(s)

3.2C) Observed raw eggs stored ^{above} cooked eggs & sliced cheese in 2 door cooler and bacon ^{above} peppers in walk-in cooler. PIC voluntarily move raw products below ready to eat foods. Discussed storage, order should be ready to eat, pre-cooked, and raw foods at the bottom. Critical. Corrected.

3.2Y) Observed a build up of debris on the fan by the stock of pop for pop machine. Discussed food shall be protected from contamination. Please clean fan at a more frequent basis.

Inspected by Kayla Schuterman	R.S./SIT # 16-4029	Licenser DCHO
Received by Michelle A. Vore	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Hot Rods & Harley	Type of visit Standard	Date 2-21-18
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Violation(s)/Comment(s)

3.4G) Observed chicken and tomatoes not dated in the prep table and sporty sauce dated 2/10, pickle dip dated 2/8 and sweet & spicy BBQ sauce, date 2/9 in 2 door cooler. PIC voluntarily dated tomatoes & chicken and discarded the out dated food/sauces. Discussed all food prepared at a RTE foods shall be clearly date marked for 7 days and discarded by the 7th day to prevent growth. Critical. Corrected. The day of preparation counts as Day 1.

4.9A) Observed a build up of debris on the front of the stove/oven and on top of the stove. Discussed non-food contact surfaces of equipment shall be kept free of accumulation of dirt, food residue, and other debris.

Inspected by Kama Jahan	R.S./SIT # 164029	Licensor DCHD
Received by Cynthia Adams	Title	Phone