

State of Ohio
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 9/15/17
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

<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

<input checked="" 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 checked="" type="checkbox"/> 4.7 Laundering
<input checked="" type="checkbox"/> 4.8 Protection of clean items

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

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input checked="" 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

Water, Plumbing, and Waste

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

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

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

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

Administrative

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

Violation(s)/Comment(s)

2.4A) No ODH certification in food protection available at time of inspection. Discussed at least 1 employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level 2 certification.

2.4B) PIC was unsure of several cooking and hot hold temperatures of food products. Discussed hot hold temperature is 135°F or above, chicken 165°F, beef 155°F. Temperature sheet given.

Inspected by Amy Schuterman	R.S.V.SIT # 16-4029	Licensors DCHD
Received by Michelle Weaver	Title	Phone

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9/15/17

Facility name Hot Rods and Harleys	Type of inspection Standard
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Violation(s)/Comment(s)

2.4C) No employee health policy available at inspection. Discussed 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.

2.4C) No written procedures to follow for employees when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation.

3.4F) Observed butter sitting out at room temperature. product was tamped to be at 76°F. PIC ^{voluntarily} ~~voluntarily~~ discarded product at time of inspection. Discussed ~~all~~ TCS RTE foods shall be maintained @ 41°F ~~or~~ or below to prevent growth. Critical. Corrected at inspection.

3.4H) Observed carbonara dated 8/26 (in 2 door frig), angel hair noodles dated 9/9 (in frig below microwave), and cream (in bar cooler) dated 8/9. PIC voluntarily discarded products at time of inspection. Discussed all

Inspected by Laura J. Schulerman	R.S./SIT # 16-40291	Licensors DCHD
Received by Michelle W...	Title	Phone

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Facility name Flat Rods 3 Harleys	Type of inspection Standard
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Violation(s)/Comment(s)

3.41 (cont)
TCS RTE foods shall be discarded by the 7th day to prevent growth. Critical.

3.2A) Observed drake flour mix and canned mushrooms stored on the floor. Discussed all food shall be stored 6" above the floor.

4.8I) Observed dishware face up. Discussed to invert to protect tableware from contamination.

4.4A) Observed door seals broken on the true 2 door freezer in storage room, true refrigerator below microwave and walk-in door seal in bad repair. Discussed equipment components ~~the~~ such as door seals shall be kept tight and intact.

4.4A
~~Observed~~ Observed household microwave rusting out at side and on top of the unit. Discussed equipment shall be in good repair. Please send spec sheets to the health department @ laura.schwieterman@darkecountyhealth.org. PIC stated a new microwave has been purchased.

Inspected by Laura Schwieterman	R.S./SIT # 164029	Licenser DCH10
Received by Michelle W...	Title	Phone

