State of Ohio

Standard Inspection Report

Autho	rity: Chap	pters 3717 and	d 3715 Ohio Rev	rised (Code			
Name of facility	-		Check one	Licens	e numb	oer	Date	
1 K+C #4			X FSO □ RFE	1	1089 5/9/17			
Address			A	1 1		criptive	91111	
1070 Whomas N is C.		مال.			00	2		
License holder Inspection time (min)				Travel	time (m	Other		
R. Commission of the control of the				li avoi		,		
License holder Bauer Foods Type of visit (check) Inspection time (min)				Follow-up date (if required)			Consider the self-time size of	
Standard Follow up Foodb	orne	☐ 30 day		Pollow	-up dat	e (ir requirea)	Sample date/result (if required)	
☐ Complaint ☐ Prelicensing ☐ Consu	ıltation	☐ Other specify					ļ	
3717-1 OAC Violation Checked								
Management and Personnel				F	Poisono	us or Toxic Ma	terials	
2.1 Employee health	4.4	Maintenance and operat	tion	□ i		Labeling and ide		
2.2 Personal cleanliness	4.5 0	Cleaning of equipment a	and utensils	-	7.1		plies and applications	
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils			7	7.2	Storage and dis		
2.4 Supervision	4.7 L	aundering.		7 ,	Special Requirements			
Food	4.8 P	rotection of clean items	S	\ \bar{2}	<u> </u>		lustion	
3.0 Safe, unadulterated and honestly presented	Water Plu	mbing, and Waste		_	8.1	Fresh juice prod	dispensing freezers	
3.1 Sources, specifications and original containers	5.0 V		*****	─ ┐ ∦	0.0			
3.2 Protection from contamination after receiving	 -			\dashv \vdash	8.3	· · · · · · · · · · · · · · · · · · ·		
3.3 Destruction of organisms	C.1 Training dystein			┪┟	8.4	L	rice preparation criteria	
3.4 Limitation of growth of organisms		Sewage, other liquid wa	ste and rainwater	─┤ ├			nd equipment specifications	
3.5 Identity, presentation, on premises labeling	5.4 R	Refuse, recyclables, and	returnables		20	<u> </u>	s and equipment	
3.6 Discarding or reconditioning unsafe, adulterated	Physical Fa	acilities						
3.7 Special requirements for highly susceptible populations		Materials for construction	on and renair	¬ "	Administrative 901:3-4 OAC			
Equipment, Utensils, and Linens		Design, construction, and		$\dashv \models$	3701-21 OAC			
4.0 Materials for construction and repair	V 3-1	lumbers and capacities		-		01 Z1 OA0		
4.1 Design and construction	<u> </u>	ocation and placement						
4.2 Numbers and capacities	6.4 Maintenance and operation							
4.3 Location and installation	(
Violation(s)/Comment(s)			0 0					
1 (0 14) Observed a tile	· 1)+	COVIVA	Missina	Ŋ١	17	he b	MAK	
MADDING OF CHANGE	10100	1001-	DIA ACIDA	ر کے	1 1.	1 1 1/	WA LOOK	
WELLICH SINGUE	VYY) (MOUK, 1	NC Slute	3(1	1	10 N	102 NOKENI	
during recent ren	nnde	1 of th	re. Stove	<u>.</u> . ´	PIC	; STAH	ed a work	
	and d	10 : 0	11	^	$\alpha \alpha \omega$		1.10 -100,00	
Order has been pla	cla	10 rep	pair the	1	LUV	ING T	1/e. F 100rs	
Shall be maintaine	1 9 r	nooth	and pasil	4 C	100	nable	,	
				1			,	
(0.11) Unserved L	<u>ant</u>	Shield	MISSIM	101	10	the	- Chicken	
INDIVERS LINES I	1.1h	- Chall	be Shiel	do	1 0	mital	or otherwise	
0011	ruas	5 31 1011 1					1	
Shatter-resistant in a	reas	where t	here is e	2X12	205	ed to	od. Please	
repair.				1				
1 57011.								
Inspected/by		R.S./SIT #	Licensor	<u> </u>				
L XIIII aschutem	non.	11041	129 1	\mathcal{L}	11	ノ		
Received by	1	Title		- Bearing		Phon	,	
The Street True		ASSISTANT	MUMBER				548-8814	
HEA 5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture	Distribution	n: Top copy—Opera		cal heal	th depa	rtment	pgof	

State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility FC # 4	Type of visit	5/9/17
Violation(s)/Comment(s)	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
10.4A) EVERTER WALK-IN IS MUSSING	the floor dr	one Note
U.4A) Freezer walk-in is missing Observed a buildup of debris and 10	r. on the fi	hor of
the door way. PIC, Stated maintain	e was in ves	terday to
repair and will follow-up on the re	enairth ensu	o it will
repair and will follow-up on the re be replaced soon. The Discussed the	Dhysical fac	ilitia shall
be maintained in good repair.	prigarea 100	TTT NEW OF PORT OF
THE THEORY OF THE THE THEORY OF THE THEORY O		
Notes: PIC Stated they will be getting	a new sta	nd-up
Notes: Plo Stated they will be getting freezers. Please send spec si health department @ lauras	reets to t	he
health department @ lauvas	Schwieterma	n@, darke.
county healthourg		
Inspected by R.S./SIT # Lice	ensor	
Becefved by Title	DCA()	U7-X3)L1
HEA 5351 2/12 Ohio Department of Health AGR 1268 Cont. 2/12 Ohio Department of Agriculture Distribution: Top copy—Operator, Bottom col	16η6μ P () py—Local health department	$\begin{array}{c c} 10 & 001 & 1 \\ \hline pg & \bigcirc & of \bigcirc \end{array}$

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility	License number	Date
KFC #4	1009	519/17
Address	Category/Descriptive	
470 Wagner Ave Greenville	L C48	
License holder	Inspection time (min)	Travel time (min)
Bayer Founds		
Comments:		d
Sousfactory at time of 1	nspection.	
	The Control of the Co	
Against a second and a second a		
	;	•

Temperature Log

remperature Log		the state of the s	-3.04-5-11.04-11.04-11.04-11.04-11.04-11.04-11.04-11.04-11.04-11.04-11.04-11.04-11.04-11.04-11.04-11.04-11.04		or or own work. I had a district the same of the same	
Food item	Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Temperature	Food item	(receiv prepara	state food is in ing, storage, tion, cooling, eheating, etc.)	Temperature
Potato Salad	ooldhold	HI°F		Andrew Colonia de des de Oriente como Problem Antonio.		Commence and Commence of the C
reen beaus	hot hold	150.F				
Chicken	hot hold	135 F				
Oravy	not hold	155F				
Mashed polatoes	hot hold	158F				
Many	hot-hold	154F				
mirken pot	DIE COID bold	4F				
Inspected by Music Music	tino	R.S./SIT# 164029	Licensor DCHD			
Received by line			Title A 55,57 <n7< td=""><td>MANAGER</td><td>Phone 543</td><td>-8314</td></n7<>	MANAGER	Phone 543	-8314
HEA (Rev. 5350 2/12) Ohio Dept. of	f Health Distribution:	Top copy—opera	tor, Bottom copy—Local health		og of/	_