

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | | | |
|---|---|------------------------------------|----------------------------------|
| Name of facility KFC #4 | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 1089 | Date 5/9/17 |
| Address 670 Wagner Ave Greenville | | Category/Descriptive C45 | |
| License holder Bauer Foods | 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 |
| 4.5 | Cleaning of equipment and utensils |
| 4.6 | Sanitizing of equipment and utensils |
| 4.7 | Laundering |
| 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 |
| 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 |

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 |

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 |

Physical Facilities

| | |
|---|--|
| 6.0 | Materials for construction and repair |
| <input checked="" type="checkbox"/> 6.1 | Design, construction, and installation |
| 6.2 | Numbers and capacities |
| 6.3 | Location and placement |
| <input checked="" type="checkbox"/> 6.4 | Maintenance and operation |

Administrative

| |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

Violation(s)/Comment(s)

(6.1A) Observed a tile of coving missing by the back chemical storage room door. PIC stated tile was broken during recent remodel of the store. PIC stated a work order has been placed to repair the coving tile. Floors shall be maintained smooth and easily cleanable.

(6.1I) Observed light shield missing in the chicken walk-in. Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is exposed food. Please repair.

| | | |
|--------------------------------------|-----------------------------------|---------------------------|
| Inspected by <i>Aura Schuster</i> | R.S./SIT # 1104029 | Licensors DE+ID |
| Received by <i>[Signature]</i> | Title Assistant Manager | Phone 548-8874 |

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

| | | |
|----------------------------|---------------------------|----------------|
| Name of Facility KFC #4 | Type of visit Standard | Date 5/9/17 |
|----------------------------|---------------------------|----------------|

Violation(s)/Comment(s)

6.4A) Freezer walk-in is missing the floor door plate. Observed a buildup of debris and ice on the floor of the door way. PIC stated maintenance was in yesterday to repair and will follow-up on the repair to ensure it will be replaced soon. ~~The~~ Discussed the physical facility shall be maintained in good repair.

Notes: PIC Stated they will be getting new stand-up freezers. Please, send spec sheets to the health department @ laura.schwieterman@darkecountyhealth.org

| | | |
|---|----------------------------|-------------------|
| Inspected by <i>Laura Schwieterman</i> | R.S./SIT # 164029 | Licensors DEHD |
| Received by <i>[Signature]</i> | Title Assistant Manager | Phone 548-8814 |

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

| | | |
|---|------------------------------------|-----------------------|
| Name of facility KFC #4 | License number 1089 | Date 5/9/17 |
| Address 670 Wagner Ave Greenville | Category/Descriptive C4S | |
| License holder Bauer Foods | Inspection time (min) | Travel time (min) |

Comments:

Satisfactory at time of 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 |
|------------------------------------|---|--------------------------|-----------|---|-------------|
| Potato Salad | cold hold | 41°F | | | |
| Green beans | hot hold | 150°F | | | |
| Chicken | hot hold | 135°F | | | |
| Gravy | hot hold | 155°F | | | |
| mashed potatoes | hot hold | 158°F | | | |
| Gravy | hot hold | 154°F | | | |
| chicken pot pie | cold hold | 41°F | | | |
| Inspected by <i>[Signature]</i> | R.S./SIT# 164029 | Licensor DCHD | | | |
| Received by <i>[Signature]</i> | Title Assistant Manager | Phone 548-8814 | | | |