

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 1.3.18
Address 670 Wagner Ave Greenville		Category/Descriptive C4S		
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 specify		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
<input checked="" type="checkbox"/> 2.4	Supervision

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

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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

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

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

24A) PIC has serve safe certification and has submitted the reciprocity form to state. Discussed to send Ohio Department of Health an email to see where ODH certification is at. ODH's email: beh@odh.ohio.gov. Discussed at least one employee with supervisory responsibility and the authority to direct and control food protection shall obtain level 2 certification in food protection. Please follow up about certification to Laura @ laura.schwieterman@darkecountyhealth.org.

Inspected by <i>Laura Schwieterman</i>	R.S./SIT # 16-4029	Licenser DCHD
Received by <i>Phil Pen</i>	Title	Phone

State of Ohio

Continuation Report

Name of Facility

KFC #4

Type of visit

Type of visit
Standard

Date _____

Date
1.3.18

2.4C) Employee health policy only lists 5 of 13 illnesses and 3 of the 5 symptoms. Discussed to update policy so all 13 illnesses and 5 symptoms are listed, example document given.

Inspected by

Received by Anna Chuterma

R.S./SIT #

164029

Licensors

DCHC

Title

Phone _____

Authority: Chapter 3717 Ohio Revised Code

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
chicken	cooking	170°F	green beans	hot hold	154°F
chicken soup	cold hold	32°F	chicken soup	hot hold	162°F
cole slaw	cold hold	37°F			
gry	hot hold	137°F			
mac n cheese	hot hold	142°F			
corn	hot hold	155°F			
mac salad	cold hold	34°F			
Inspected by X Anna Schuster	R.S./SIT# 16-41029	Licenser DCHD			
Received by X [Signature]	Title			Phone	