

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Kathy's Restaurant		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 24	Date 1.19.18
Address 416 Martin St Greenville		Category/Descriptive C45		
License holder Kathy Fantasia		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
<input checked="" type="checkbox"/> 2.4	Supervision

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
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

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

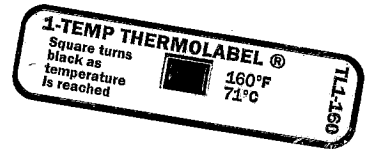
7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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)

3.2C Observed chicken breast stored above beef and fish. Discussed food shall be protected and stored according to the internal cooking temperature. chicken breast should be stored below beef and fish. PIC moved chicken at time of inspection. ~~Corrected~~ at time of inspection. Critical.

3.4G Observed spaghetti with a discard date 1/18, Kraut dated 1/16, tomatoes dated 1/17, ham 1/17. PIC voluntarily discarded at time of inspection. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7th.

Inspected by <i>Jana Schuterman</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>Robert Beck</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Kathy's Restaurant	Type of visit Standard	Date 1-19-18
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Violation(s)/Comment(s)

3.4G cont) day to limit growth Corrected at time of inspection. Critical.

2.4A) No ODH certification at time of inspection. Discussed at least one employee w/ supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain level 2 certification in food protection by March 1, 2017. Please aquire.

5.10) Observed a dirty dish in handwashing sink. Discussed a handwashing sink may not be used for purposes other than handwashing. PIC moved container at time of inspection. Corrected. Critical.

NOTES: ETL Listed Berg Freezer approved.

Inspected by Diana Schutera	R.S./SIT # W 4029	Licenser DCHO
Received by Candice Beckick	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Kathy's Restavrant	License number 24	Date 1.19.18
Address 416 Martin St Greenville	Category/Descriptive C4S	
License holder Kathy Fantasia	Inspection time (min)	Travel time (min)
Comments:		
<p>(VI) Observed Spagehetti dated 1/18, Kraut dated 1/16, tomatoes dated 1/17, and ham dated 1/17. PIC voluntarily discarded at time of inspection. Discussed all TCS RTE foods shall be dated marked for 7 days and discarded by the 7th day to limit growth. Critical.</p>		
<p>(VII) Observed dirty dish in handwashing sink. Discussed a handwashing sink may not be used for purposes other than handwashing. Corrected. Critical.</p>		

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
Cottage cheese	cold hold	38F	lettuce	Cold hold	41F
gravy	cooling	83F			
turkey	cold hold	41F			
Stewed tomatoes	cooking	106F			
chicken soup	hot hold	167F			
Sausage	cold hold	40F			
vegie	hot hold	183F			
Inspected by <i>Laura Schuster</i>	R.S./SIT# 164029	Licensor DCHP			
Received by <i>[Signature]</i>	Title		Phone		