

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 6/28/17
Address 416 Martin St Greenville	Category/Descriptive C4S		
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
2.4	Supervision

<input checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

4.4A) Observed 3 door refrigerators door seals broken and Discussed equipment shall be maintained in a state of good repair. PIC Stated he is looking for new seals w/ Bargain.

4.5A) Observed a build up of debris behind equipment in kitchen and pizza room. Discussed non-food contact surfaces of equipment shall be kept free of an accumulation of dust, food residue, and other debris. Please clean at a more frequent basis to limit build-up.

Inspected by Amanda Schmitz	R.S./SIT # 16-4029	Licenser DCHD
Received by Paul Beduck	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 6/28/17
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Violation(s)/Comment(s)

6.1.I) Observed light shields missing in pizza room. Discussed lights shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food.

Notes:

Discussed to contact the health department before new equipment is purchased. Send spec. sheets to the health department @ laura.schwieterman@darkecountyhealth.org.

Approved Berg Prep table.

Inspected by Laura Schwieterman	R.S./SIT # 16-4029	Licensors DCHD
Received by Kurt Beckert	Title	Phone

Critical Control Point Inspection

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Comments:

- Level 2 certification test has been taken, PIC, will need to retake the test.
- All temperatures and date marking were good.

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
tomatoes	cold hold	38°F	Cheese	cold hold	36°F
potatoes	holding	145°F			
sausage patties	cooking	112°			
sal. steak	cooking	146°F			
gravy	hot hold	149°F			
veggie soup	hot hold	142°F			
cole slaw	cold hold	40°F			
Inspected by Karina Schirmer	R.S./SIT# 1164029	Licensor DETID			
Received by Wade Beck	Title		Phone		