

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>LE Cheadle DBA Hustons</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1098</b>	Date <b>9/6/17</b>
Address <b>9 E. Water St. Arcanum</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Deborah Riegelsperger</b>	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) <b>1 WK</b>	Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input checked="" type="checkbox"/> 4.8 Protection of clean items

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input checked="" type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input checked="" type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input checked="" type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

#### Physical Facilities

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

#### Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

### Violation(s)/Comment(s)

2.4C) No written procedures available for ~~food~~ and ~~conditioned~~ employees to follow when responding to vomiting or diarrhea/heat events that involve discharge onto surfaces in the food service operation.

2.4C) No employee health policy. Discussed all food & conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases transmissible through food.

Inspected by <b>Janina Schutmer</b>	R.S./SIT # <b>1040291</b>	Licensor <b>DCHD</b>	
Received by <b>R. Dawn Bailey</b>	Title	Phone	

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

9/6/17

Facility name LE. Cheadle DBA Hustons	Type of inspection Standard
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**Violation(s)/Comment(s)**

3.2C) Observed potatoes, mayo, mac salad, sole slaw & steak burgers in 2 door refrigerator and pies, ham and tenderloins in freezers in covered. Discussed food shall be protected from cross contamination by storing food in covered containers or wrappings. Critical.

3.2D) Observed no common name on the following food containers within the facility: potatoes, flour, salt & sugar / cinnamon. Discussed all working containers holding food ingredients that are removed from their original packages for use in a FSO shall be identified with the common name.

3.2A) Observed food employee cutting an onion with her bare hands. Discussed food employees may not contact exposed ready to eat food with their bare hands and shall use single use gloves, tongs or deli tissue. PIC washed hands & onion and wore gloves to cut onion. Corrected at time of inspection. Critical.

3.2M) Observed 2 wet towels on the counter/cart. PIC stated it is used to wipe down prep table surfaces and her hands. Discussed towels used for wiping counters and other equipment shall be kept in the sanitizing solution.

Inspected by Yanna Jentura	RIS/SIT # 1141029	Licenser DCHD
Received by Bryan Bailey	Title	Phone

# Continuation Report

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9/6/17

Facility name LE. Cheadle DBA Hustons	Type of inspection Standard
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Violation(s)/Comment(s)

3.4G) Observed potatoes and taco meat in 2 door refrigerator without a date. PIC dated items at time of inspection. Discussed all TCS RTE foods shall be date marked for 7<sup>th</sup> days and consumed/discarded by the 7<sup>th</sup> day. Critical!

4.1I) Observed newspaper below ham and eggs in the refrigerator units. Discussed non-food-contact surfaces of equipment that are exposed to splash, spillage or other food soiling shall be constructed of a non-absorbent and smooth material.

4.1C) Observed teflon cooking pan chipped and missing <sup>smooth</sup> surface. Discussed food contact surfaces shall be smooth, free of chips, pits, and inclusions. Please, replace. Critical.

4.4A) Observed build up of ice on the middle door of the 3 door freezer. Discussed equipment shall be maintained in good repair. Please, ~~repa~~ repair.

4.5 A) Observed a build up of debris on the shelves above steam table, door handles on cold hold units, <sup>lights above grill area</sup> and ~~the~~ around the fryer unit. Discussed all non food contact surfaces of equipment shall

Inspected by <i>Anna Schutten</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>Barry Bailey</i>	Title	Phone

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Violation(s)/Comment(s)

4.5A cont.) be kept free of an accumulation of dust, dirt, food residue and other debris. Please clean at a more frequent basis to prevent build-up of growth.

□ 6.4D) Observed a build-up of debris on hood vents and the ceiling vents in kitchen, PIC stated hood vents are due to be cleaned however unsure when owner is planning on cleaning them. Discussed intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust dirt or other material.

7.1A) Observed bisquick and peanut butter stored next to the chemicals by the hand sink. To avoid contamination of food with hazardous chemicals please store separately. Critical.

✓ 4.9E) Observed plates and pots and pans face up. Discussed to store cleaning equipment and utensils inverted.

□ 6.1I) Observed light shield missing in the side storage room above the refrigerator. Discussed light bulbs shall be shielded or otherwise shatter-resistant in areas where there is exposed food. Please repair.

Inspected by Xawca Jahunana	R.S./SIT # 16-41029	Licensor DCHD
Received by Bever Bailey	Title	Phone

**State of Ohio**  
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Name of facility <b>LE. Cheadle DBA Huston</b>		Check one <input type="checkbox"/> FSO <input type="checkbox"/> RFE	License number	Date <b>9/16/17</b>
Address			Category/Descriptive	
License holder		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	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
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

*\* Sew safe level 2 available. Need ODH Certificate. Please follow up with ODH.*

**Violation(s)/Comment(s)**

2.4B) PIC stated beef was cooked to 145°F and guloosh was reheated to 160°F. To ensure food is cooked properly to destroy harmful bacteria beef should be cooked to 155°F and products should be reheated to 165°F. Critical.

5.3E) PIC stated ~~gray~~<sup>mop</sup> water is discarded outside on the ground. Gray water shall be conveyed to the point of disposal through an approved sanitary sewage system. Critical.

4.1KK) Observed 2 residential toasters and 2 microwaves. Discussed all food equipment shall be approved by a recognized food testing agency, 3 months given to replace items.

Inspected by <b>Amanda Schusterman</b>	R.S./SIT # <b>16.4029</b>	License # <b>DCHO</b>
Received by <b>Beth Bailey</b>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>LE. Cheadle DBA Hustons</b>	License number <b>1098</b>	Date <b>9/6/17</b>
Address <b>9 E Water St. Arcanum</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Deborah Riegel Sperger</b>	Inspection time (min)	Travel time (min)

**Comments:**

VII) Observed potatoes, mayo, mac salad, cole slaw & steak burgers in 2 door refrigerator and pies hams and tenderloins in freezer uncovered. Discussed food shall be in covered containers or wrappings

III) Observed food employee cutting an onion with her bare hands. Discussed food employees may not contact exposed ready to eat food with their bare hands. and shall be use single use gloves, tongs or delitissue.

VI) Observed potatoes and taco meat in 2 door refrigerator without a date. Discussed all TCS RTE foods shall be date marked for 7 days and consumed/discarded by the 7<sup>th</sup> day.

**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
Sloppy joes	Cold hold	37°F			
Steak burgers	Cold hold	32°F			
mashed potatoes	BooKing	144°F			
eggs	<del>hot</del> cooked	168°F			
qu lash	cooking	93°F			
gravy	cooking	137°F			
tomatoes	Storage	51°F			
Inspected by <b>Jana Schuterman</b>	R.S./SIT# <b>164029</b>	Licensors <b>DCHD</b>			
Received by <b>Boden Bailey</b>	Title	Phone			

# Critical Control Point Inspection

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Address <b>9 E Water St Arcanum</b>	Category/Descriptive <b>CHS</b>	
License holder <b>Deborah Riegel Sperger</b>	Inspection time (min)	Travel time (min)

**Comments:**

VII) Observed teflon cooking pan chipped and missing smooth surface. DISCUSSED food contact surfaces shall be smooth, free of chips, pits and inclusions.

X) Observed bisquick and peanut butter stored next to the chemicals by the hand sink. To avoid contamination of food with hazardous chemicals please store seperately.

IV) PIC stated beef was cooked to 145°F and gulosh was reheated to 160°F. To ensure food is cooked properly to destroy harmful bacteria beef should be cooked to 155°F and reheat temperature should be 165°F.

VII) PIC stated mop water is discarded outside on the ground. Gray water shall be conveyed to the point of disposal through an approved sanitary sewage system.

**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

Inspected by <i>Anna Shuter</i>	R.S./SIT# <b>164029</b>	Licensor <b>DCHD</b>
Received by <i>Beth Bailey</i>	Title	Phone