

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Las Marias Mexican Grill	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 186	Date 1-22-18
Address 1160 E Russ Rd Greenville	Category/Descriptive C4S		
License holder Javier M Munoz	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

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

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

Equipment, Utensils, and Linens

<input checked="" 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

<input checked="" type="checkbox"/>	4.4 Maintenance and operation
<input 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 type="checkbox"/>	4.8 Protection of clean items

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 type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Physical Facilities

<input 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 type="checkbox"/>	6.4 Maintenance and operation

Poisonous or Toxic Materials

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

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

Administrative

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

Violation(s)/Comment(s)

3.2C) Observed shredded beef stored below chicken. Discussed to store foods according to their internal cooking temperatures. PIC moved chicken below beef at time of inspection. Critical Corrected.

3.2C) Observed various items in meat prep table and freezer and shell containers without covers/lids. PIC covered items at time of inspection. Discussed food shall be protected from contamination by storing food in packages, covered containers or wrappings. Critical Corrected.

Inspected by Laura Schureteman	R.S./SIT # 144029	Licensors DCHO
Received by Robert Munoz	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Las Marias Mexican Grill	Type of visit Standard	Date 1-22-18
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Violation(s)/Comment(s)

3.4H) Observed cabo de pollo dated 1/14/18 in walk in cooler. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth. Critical. Corrected at time of inspection.

4A) Observed 2 teflon pans chipped & scratched. PIC stated they will discard them and purchase new ones. Discussed all food equipment shall be maintained safe, corrosion-resistant and nonabsorbent.

4.4A) Observed the salsa door seal pulled away from the door. Discussed all equipment shall be maintained in good repair.

6.1M) Day light can ~~be~~ be seen from the back door when the door is shut. PIC said it is being worked on. Discussed food service operations shall be protected against entry of insects & rodents by having solid, self-closing tight fitting doors.

Inspected by Laura Schueterman	R.S./SIT # 16-4029	Licenser DCHD
Received by Roberto Jimenez	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Las Marias Mexican Grill	License number 186	Date 1-22-18
Address 1160 E Russ Rd Greenville	Category/Descriptive C4S	
License holder Javier M Munoz	Inspection time (min)	Travel time (min)

Comments:

VI) Observed caldo de pollo dated 1/14/18 in walk in cooler. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth. Corrected.

VII) Observed shredded beef stored below chicken in walk in cooler. Discussed items shall be stored according to their internal cooking temperatures. PIC moved items at time of inspection. Corrected.

VIII) Observed several items in meat prep cooler, freezer and shell containers w/o lids. PIC covered items at time of inspection. Discussed food shall be protected from contamination by storing food in packages, covered containers or wrappings. Corrected at 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
milk	cold hold	38F	sauce	hot hold	163F
salsa	cold hold	34F	lettuce	cold hold	40F
chicken	cooling	133F			
chicken soup	cooking	156F			
tomatoes	cold hold	32F			
refried beans	hot hold	144F			
beef	hot hold	175F			
Inspected by <i>Amanda Schuster</i>	R.S./SIT# 164029	Licensors DCHD			
Received by <i>Roberto Munoz</i>	Title	Phone			