

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 8/7/17
Address 1160 E. RUSS RD GREENVILLE	Category/Descriptive C48		
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 <i>specify</i>	Follow-up date (if required) 1wk		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
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
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
<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

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701:21 OAC

Violation(s)/Comment(s)

3.2C) OBSERVED LIDS OFF OF CONTAINERS WITH TACO SHELLS. DISCUSSED WITH PIC TO KEEP LIDS ON WHEN PRODUCTS ARE NOT IN USE. LIDS WILL HELP PREVENT CONTAMINATION. ALSO CORN DOGS IN WAIT-IN NEED COVERED. TO PREVENT FROM CONTAMINATION. CRITICAL.

- 3.2C) OBSERVED BEEF PATTIES AND CHICKEN PATTYS LYING ON SHELVING UNIT OF 2 DOOR FREEZER. DISCUSSED RAW AND READ COOKED READY TO EAT FOOD SHALL BE STORED IN A BAG/BOX TO BE PROTECTED FROM CROSS CONTAMINATION. CRITICAL.

Inspected by <i>Laura Schuterman</i>	R.S./SIT # 164029	Licensors DCHO
Received by <i>Rubio Alberto M.</i>	Title <i>mgr</i>	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

8/7/17

Facility name LAS MARIAS MEXICAN GRILL	Type of inspection Standard
---	--------------------------------

Violation(s)/Comment(s)

3.2D) OBSERVED SPICES AND SALT ON STORAGE RACK BY MICROWAVE. NOT LABELLED. DISCUSSED WORKING CONTAINERS HOLDING FOOD OR FOOD INGREDIENTS SHALL BE IDENTIFIED WITH THE COMMON NAME.

3.4G) OBSERVED MASHED POTATDES (IN PREP TABLE) FLANE, SALSA, BAKED PEPPE RS, SALSA DE ~~MC~~ HILADA, RICE ^{and white} (in CHEESE WALK-IN COOLR) WITH NO DATE MARKING. DISCUSSED ALL TCU RTE FOODS SHALL BE DATE MARKED FOR 7 DAYS, IF THE PRODUCT IS HED FOR MORE THAN 24 HOURS, TO INDICATE THE DATE by WHICH THE FOOD SHALL BE CONSUMED OR DISCARDED. CRITICAL.

3.4H) OBSERVED SALSA VERITO, SALSA de MAFA letc dated 7/31/17 AND WHITE CHEESE DATED 7/30/17. DISCUSSED FOOD SHALL BE DISCARDED ON THE PRODUCTS 7TH DAY. CRITICAL. PRODUCTS DISCARDED DURING INSPECTION.

✓ 4GA) OBSERVED A BUILD UP OF DEBRIS ON SHELVIING UNIT IN WALK IN AND ON 2 DOOR FREEZER. DISCUSSED NON-FOOD CONTACT SURFACES OF EQUIPMENT SHALL BE

Inspected by <i>Anna J. ...</i>	R.S./SIT # 164027	Licenser DCHD
Received by <i>...</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

8/7/17

Facility name LAS MARIAS MEXICAN GRILL	Type of inspection STANDARD
---	--------------------------------

Violation(s)/Comment(s)

3.5A (CONT) KEPT FREE OF AN ACCUMULATION OF DUST FOOD RESIDUE AND OTHER DEBRIS.

✓ 5.1S) OBSERVED HAND SINK BY SALSA STATION LEAKING AND DISHWASHER DRAIN HELD TOGETHER WITH A LATEX GLOVE. DISCUSSED A PLLIMBING SYSTEM SHALL BE MAINTAINED IN GOOD REPAIR. PLEASE REPAIR.

✓ 5.4N) OBSERVED GREASE BIN LID OPEN. DISCUSSED WASTE HANDLING UNITS SHALL BE KEPT COVERED.

- 5.4P) OBSERVED A BULID-UP OF GREASE AND TRASH AROUND DUMPSTER AREA. DISCUSSED A STORAGE AREA SHALL BE MAINTAINED CLEAN AND FREE OF UNNECESSARY ITEMS.

✓ 6.4A) OBSERVED A MISSING CEILING TILE IN THE BEVERAGE STATION AREA & MOP SINK ROOM. ALSO OBSERVED BACK DOOR IN BAD REPAIR. DISCUSSED THE FACILITY SHALL BE MAINTAINED IN GOOD REPAIR.

Inspected by <i>Yana Chutman</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>Karla...</i>	Title MGR	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility LAS MARIAS MEXICAN GRILL	License number 186	Date 8/7/17
Address 1160 E. RUSS RD GREENVILLE	Category/Descriptive C48	
License holder JAVIER M MUNOZ	Inspection time (min)	Travel time (min)

Comments:

VII) OBSERVED LIDS OFF OF CONTAINERS WITH TACO SHELLS AND CORN DOGS NOT COVERED IN WALK IN, BEEF PATTIES AND CHICKEN PATTIES NOT IN A PACKAGE IN 2 DOOR FREEZER. DISCUSSED PRODUCTS SHALL BE PROTECTED FROM CROSS CONTAMINATION.

VI) OBSERVED MASHED POTATDES, FLANE, SALSAS WITH NO DATE MARKING. ALSO, OBSERVED SALSA VERDE & SALSA DE MAFALETE & WHITE CHEESE PASSED DISCARD DATE. DISCUSSED ALL TCS RTE FOODS SHALL BE DATE MARKED FOR 7 DAYS AND DISCARDED BY THE 7th DAY TO LIMIT GROWTH.

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
SHRIMP	PREPPING	57°F	BAKED POTATDES	COLD HOLD	41°F
TOMATDES	COLD HOLD	39°F			
REFRIED BEANS	HOT HOLD	138°F			
GROUND BEEF	HOT HOLD	160°F			
CHICKEN FATHAS	HOT HOLD	181°F			
CHICKEN BREAST	HOT HOLD	208°F			
lettuce	Prepping	53°F			
Inspected by <i>Yolanda Schutte</i>	R.S./SIT# 164029	Licenser DCHD			
Received by <i>Javier Munoz</i>	Title Mgr.	Phone			

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 8/14/17
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 type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <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
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
<input checked="" type="checkbox"/> 3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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

Violation(s)/Comment(s)

ALL PREVIOUS VIOLATIONS HAVE BEEN CORRECTED BESIDES THE FOLLOWING:

3.2D) OBSERVED SPICES AND SALT ON STORAGE RACK BY MICROWAVE NOT LABELLED. DISCUSSED WORKING CONTAINERS HOLDING FOOD OR INGREDIENTS SHALL BE IDENTIFIED WITH THE COMMON NAME.

3.4H) OBSERVED WHITE CHEESE AND MOLAKETE SALSA With a date sticker OF 8/7/17 AND STUFFED PEPPERS DATED

Inspected by Aurora Schustermaier	R.S./SIT # 4029	Licenser DCHD
Received by Pablo Munoz M.	Title MGR	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

8/14/17

Facility name LAS MARIAS MEXICAN GRILL	Type of inspection FOLLOW-UP
---	---------------------------------

Violation(s)/Comment(s)

3.4 H CONT) 8/6/17. DISCUSSED FOOD SHALL BE DISCARDED BY THE 7TH DAY. CRITICAL. REPEAT, PRODUCTS DISCARDED AT TIME OF INSPECTION.

5.4P) OBSERVED A BUILD-UP OF GREASE AND TRASH AROUND DUMPSTER AREA. DISCUSSED A STORAGE AREA SHALL BE MAINTAINED CLEAN AND FREE OF UNNECESARRY ITEMS. PLEASE CLEAN.

6.4A) PIC IS WORKING ON REPAIRING BACK DOOR. DISCUSSED TO REPAIR SO FACILITY IS PROTECTED AGAINST THE ENTRY OF INSECTS AND RODENTS.

* NOTES *

- RECCOMEND KEEPING A TEMP LOG FOR Lettuce / sour cream prep table.

Inspected by Laura Schuelerman	R.S./SIT # 116-40291	Licenser DCHD
Received by Pablo Alberto M.	Title MGR	Phone