State of Ohio

Standard Inspection ReportAuthority: Chapters 3717 and 3715 Ohio Revised Code

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Name of facility	1 0 4	Check one	License number	Date
LAS MARIAS MEXICA	NGRILL	X FSO □ RFE		8/7/17
Address Russ Rs	GREEN!	ILLE	Category/Descriptive	, , ,
JAVIER M MUNOZ		Inspection time (min)	Travel time (min)	Other
Type of visit (check) Standard	oorne 🔲 30 day	£, ,	Follow-up date (if required	Sample date/result (if required)
	ultation	<u>y</u>		
3717-1 OAC Violation Checked Management and Personnel			Daisanana ay Tarria B	fotovinia
2.1 Employee health	4.4 Maintenance and one	ration	Poisonous or Toxic N	
2.2 Personal cleanliness	4.4 Maintenance and operation 4.5 Cleaning of equipment and utensils		7.0 Labeling and identification 7.1 Operational supplies and applications	
2.3 Hygienic practices	4.6 Sanitizing of equipment		7.1 Storage and display separation	
2.4 Supervision	4.7 Laundering	T and distribute		
Food	4.8 Protection of clean ite	ms	Special Requirement	
			8.0 Fresh juice pr	
3.0 Safe, unadulterated and honestly presented 3.1 Sources, specifications and original containers	Water, Plumbing, and Waste			nt dispensing freezers
3.1 Sources, specifications and original containers 3.2 Protection from contamination after receiving	5.0 Water		8.2 Custom proce	
3.2 Protection from contamination after receiving 3.3 Destruction of organisms	5.1 Plumbing system		_	achine criteria
3.4 Limitation of growth of organisms	5.2 Mobile water tanks			te rice preparation criteria
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid v	····		and equipment specifications
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, a	nd returnables	20 Existing facili	ties and equipment
3.7 Special requirements for highly susceptible populations	Physical Facilities		Administrative	
	6.0 Materials for construc	tion and repair	901:3-4 OAC	
quipment, Utensils, and Linens	6.1 Design, construction, a	and installation	3701-21 OAC	
4.0 Materials for construction and repair	6.2 Numbers and capacition	98		
4.1 Design and construction	6.3 Location and placemen	nt .		
4.2 Numbers and capacities	X 6.4 Maintenance and operation			
4.3 Location and installation	7			
Violation(s)/Comment(s)	IDS OFF	OF CONT	TAINEDS	121174
TACO SHELLS. D	ISCUSSED	WITH DI	TO KEE	P LIDS ON
WHEN PRODUCTS	APF NOT	111/ 1150	I LODS INVILL	HELP PREVENT
Antita haratetal A.	00 1001	11 VSC	· VIII VVILL	NICH INCVE/V/
CONTAMINATION. AT	<u>-20 CORIV L</u>	NUS IN 1	NAEK-IN	NFFD
COVERED TO DO	FUFAIT FOR	MI CONTA	MARKATION	CRITICAL
AAC Marine	TIVI IN	IVI CULL	III OU TO	NATIOO .
3.20) OBSERVED BER	EL PATTIES	S CAMADO C	HUKEN F	711111111111111111111111111111111111111
LYING ON SHEL	VING UNIT	OF 2	DOOR FRE	ezer. Discus
KAW AND READ CO	OKED READ	1 TO EA	T FOOD S	HALL BE
STORED IN A RA	C. 1200 to	VOL DO	TECTENE	ROW CROSS
DIVIDIO IN A DE	17/DUX 10	J UE TA	JIECIED T	LUIN (KI)
CONTHIVINATION. CF	. 147171			
Inspected by	R.S./SIT #	Licensor	DALLA	
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Received by	Title		Pho	one
KUBIO ALOBIO M.	MI	SV		
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8/7/17

Facility name	Type of inspection
LAS MARIAS MEXICAN GRILL	Standard
Violation(s)/Comment(s)	
3.2D) OBSERVED SPICES AND SALT (IN STORAGE RACK
BY MICKOWAVE. NOT LABELLED. DISCUS	
HOLDING FOOD OR FOOD INGREDIENTS	SHALL BE IDENTIFIED
WITH THE COMMON NAME.	
3.46) OBSERVED MASHED POTATOES (N PREPTABLE) FLANE
SALSA, BAKED PEPPERS, Salsa de M	HILADA, RICE IN CHE
WALK-IN COOLP) WITH NO DATE ME	ARKING DISCUSSED
ALL TOU RIE FOODS SHALL BE D	ATE MAKKED FOR
7 DAYS, IF THE PRODUCT IS HED	FOR MORE THAN
24 HOURS, TO INDICATE THE DATE by	
SHALL BE CONSUMED OR DISCARDED.	CRITICAL.
3.4H) ODSERVED SALSA VERITO & SALSA	de Mafa lete dated
7/3/17 AND WHITE CHERSE DATED	7/30/17. DISCUSSED
FOOD SHALL BE DISCARDED ON THE	PRODUCTS 7TH DAY.
CRITICAL PRODUCTS DISCARDED DU	RING INSPECTION.
49A) OBSERVED A BUILD UP OF I	JEBRIS ON SHELVING
UNITIN WAIK IN AND ON 2 DOOR	2 FREEZER DISCUSSET
NON-FOOD- CONTACT SURFACES OF EQU	IPMENT SHALL BE
Inspected/by R.S./SIT# Licensor	00110
Réceived by Title Title	Phone
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Facility name LAS MARIAS NEXICAN GRUL STANDARD
Violation(s)/Comment(s)
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.
DUMPSTER AREA. DISCUSSED A STORAGE AREA SHALL BE MAINTAINED CLEAN AND FREE OF UNNECESARRY MEAN
(1944) OBSERVED A MISSING CEILING THE IN THE BEVERAGE STATION AREA 3 MIOP SINK ROOM. ALSO OBSERVED BACK DOOR IN BAD REPAIR. DISCUSSED THE FACITLY SHALL BE MAINTAINED IN GOOD RAPAIR.
Inspected by R.S./SIT # Licensor R.S./SIT # DC-10 Received by Title Phone

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Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

No. of the control of		
Name of facility	License number	Date
LAS MARIAS MEXICAN GRILL	186	8/7/17
Address	Category/Descriptive	
1100 E. RUSSRD GREENVILLE	1 C4S	
License noider	Inspection time (min)	Travel time (min)
JAVIER M MUNOZ		
Comments:		
111 103 SE OVER 1 120 OFF OF O	AAITA WALE BO	TA OR C115110
VII) OBSERVED LIDS OFF OF C		
AND CORN DOGS NOT COVERE	DIN WAIKIN	J. BEEF
PATTIES AND CHICKEN PATT		
2 DOOR FREEZER DISCUS		
) STIALL DE
PROTECTED FROM CROSS CO	NOTANINATION.	
VI) OBSERVED MASHED POTATOES	CINAL CUICA	C LUTU MO
7	•	
DATE MARKING Also, OBSER	EVED SALSA VE	RM 3 SALSA
DE MAFALETE & WHITE CHEESE	PASSED DISCAR	D DATE DISCUSSE
ALL TOS PTE FOODS SHALL F	SE DATE MARKE	ED FOR 7 DAVIS
AND DISCARDED BY THE 7		• • • • • • • • • • • • • • • • • • • •
AND DISCHRUED BY THE !	DAY TO LI	MIT 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	PREPRING	57F	BAVED DOTATIES	COLDMIND	HIF
TOMATOES	COLD HOLD	39.F	DIVERD TOTTIVE	WEDTTOIL	
REFRIED BEANS	-10+ +101 D	138 F			
GROUND BEEF	HOT HOLD	100.F			<u>.</u>
HICKEN FATURS	HOH HOLD	181 IF			
CHICKEN BREAST	HOT HOLD	200 F			
Tetture.	Prepring	53.F		the state of the s	
Linspected by	we-	R:S.)SIT# .	Licensor D(H)		
Rable America	M.	102	Title MOV.	Phone	
HEA (Rev. 5350 2/12) Ohio Dept. of Hea	Ith Distribution:	Top copy—operat	tor, Bottom copy—Local health departme	nt pa of	, , ,

State of Ohio **Standard Inspection Report**

Autho	rity: Chapters 3717 and 3715 Ohio Rev	vised Code
Name of facility MARIAS MEXICA	N GRILL Check one	License number Date
Address 60 E RUSS R	DGRFFNVILLE	Category/Descriptive
JAVIER M MUNOZ	cense holder Inspection time (min) Ti	
Type of visit (check) ☐ Standard ☐ Foodb	orne 30 day	Follow-up date (if required) Sample date/result (if required)
Complaint Prelicensing Consu	ultation	
Management and Personnel		Poisonous or Toxic Materials
2.1 Employee health	4.4 Maintenance and operation	7.0 Labeling and identification
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils	7.1 Operational supplies and applications
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils	7.2 Storage and display separation
2.4 Supervision	4.7 Laundering	0
Food	4.8 Protection of clean items	Special Requirements
3.0 Safe, unadulterated and honestly presented	Mater Division and March	8.0 Fresh juice production
3.1 Sources, specifications and original containers	Water, Plumbing, and Waste	8.1 Heat treatment dispensing freezers
3.2 Protection from contamination after receiving	5.0 Water	8.2 Custom processing
3.3 Destruction of organisms	5.1 Plumbing system	8.3 Bulk water machine criteria
3.4 Limitation of growth of organisms	5.2 Mobile water tanks	8.4 Acidified white rice preparation criteria
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid waste and rainwater	9.0 Facility layout and equipment specifications
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and returnables	20 Existing facilities and equipment
3.7 Special requirements for highly susceptible populations	Physical Facilities	Administrative
To pecial requirements for highly susceptible populations	6.0 Materials for construction and repair	901:3-4 OAC
Equipment, Utensils, and Linens	6.1 Design, construction, and installation	3701-21 OAC
4.0 Materials for construction and repair	6.2 Numbers and capacities	
4.1 Design and construction	6.3 Location and placement	
4.2 Numbers and capacities	6.4 Maintenance and operation	
4.3 Location and installation		·
Violation(s)/Comment(s)		
ALL PREVIOUS V	MOLATIONS HAV	E BEEN CORRECTE
BESIDES THE FOL	1 DW 11/028	
3.2D) UBSERVED S	PICES AND SAIT	ON STORAGE RACK
BY MICROWAVE NOT	- LARFILED DISCH	SSED WINDKING
CONTAINIERS LINI DIE	NG FOOD ON INCOM	DENTE SHALL
CONTITIVE TO LOUDIN	ING TOOD OR TINGKL	VICINIS SITE
BE IDENTIFIED	WITH THE COMI	MON NAME,
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	•	
3.4HIOBSERVED WE	HITE CHESSE AND A	MLAKETE SALSA
With a date Sticker	OF 8/7/17 AND STUP	FED PEPPERS DATED
lipspected by	A.s/SIT#_Inco	× / .
Xalla Schulern	rece 16 4029 1	XHU
Received by	Title /16/	Phone
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Facility name Type of inspection
LAS MIARIAS MEXICAN GRILL FOLLOW-UP
Violation(s)/Comment(s)
3.4 H CONT) 8/6/17. DISCUSSED FOOD SHALL BE
DISCARDED BY THE 7th DAY CRITICAL KEPEAT,
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
LINNECESARRY ITEMS. PLEASE CLEAN.
6.4A) DIG IS WORKING ON REPAIRING BACKDOOR.
DISCUSSED TO REPAIR SO FACILITY IS PROTECTED ASIAIN
THE ENTRY OF INSECTS AND RODENTS.
* NOTES*
- RECCOMEND KEEPING A TEMP LOG FOR
Lettice Sour cream preptable.
;
Inspected by CIWACOWAW R.S./SIT# Licensor DCHO
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