

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Maidrite Sandwich Shop		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1100	Date 12/14/17
Address 125 N. Broadway St. Greenville		Category/Descriptive C 35		
License holder David Trimble		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Complaint		Follow-up date (if required)		Sample date/result (if required)
<input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>				

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	
<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

Physical Facilities

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

Administrative

901:3-4 OAC
3701-21 OAC

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

Violation(s)/Comment(s)

*PIC knows there is an Employee Health Policy + Bodily Fluid Spill procedure, but unable to locate in office. Both of these need to be accessible to the manager on duty.

4.5 D - Observed build up of dirt under pop + dry storage in basement. Non-food contact surfaces need to be cleaned at a frequency to prevent build up of dirt/debris.

5.4 F - Observed dumpster lids open. Lids need to be kept closed at all times. →

Inspected by Suzie Neely	R.S./SIT # 3405	Licensors Dorla County
Received by Jocelyn Acker	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Maidrite Sandwiches Shoppe	Type of inspection 12/14/17
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Violation(s)/Comment(s)

4.4 A - observed Coke Fridge upstairs holding at 47°. All cold holding units with TCS foods must be at 41° or below. PIC moved salads & meat to other fridges until this one is fixed or switched out.

6.2 E - Observed no handwashing signs in restrooms. Gave PIC 2 signs to hang up in each restroom.

Inspected by S. A. [Signature]	R.S./SIT # 3465	Licensors Darke County
Received by [Signature]	Title	Phone