

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Montage</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1107</b>	Date <b>1-29-18</b>
Address <b>527 S. Broadway Greenville</b>	Category/Descriptive <b>C4S</b>		
License holder <b>MACC Ltd</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 checked="" type="checkbox"/> Complaint <input type="checkbox"/> Precicensing <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**

<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

**Food**

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input 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

<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 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

**Equipment, Utensils, and Linens**

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

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

2.4C) Facility has employee health policy but employees have not signed the document. Discussed to have all food and conditional employees sign the policy.

3.4G) Observed no date marking on soups in walk-in cooler. PIC stated they were made on Saturday and dated the soups at time of inspection. Critical. Corrected at time of inspection.

Inspected by <b>Yonas Schuterman</b>	R.S./SIT # <b>1104029</b>	Licensors <b>DCHD</b>
Received by <b>Arthur N. Co</b>	Title <b>owner</b>	Phone <b>548-1910</b>

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

1.29.18

Facility name Montage	Type of inspection Standard
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Violation(s)/Comment(s)

4A) Observed a couple teflon pans in kitchen with scratches/peeling teflon. Discussed multiuse utensils and food contact surfaces shall be durable, corrosion-resistant, and resistant to pitting, chipping, scoring. Please, replace pans.

4.4A) Observed the door seals pulled away from 2 door cooler. Discussed all equipment shall be in good repair.

NOTES: Thank you for purchasing new roaster. Delivery at time of inspection. Example date marking calender given.

Inspected by Arika Schmeckelmann	R.S./SIT # 164029	Licensors DCHD
Received by Arika Schmeckelmann	Title owner	Phone 548-1150

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Montage</b>	License number <b>1107</b>	Date <b>1-29-18</b>
Address <b>527 S. Broadway Greenville</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Marc Ltd.</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) Observed no date marking on soups in walk-in cooler. PIC stated they were made on Saturday and dated the soups at time of inspection. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7<sup>th</sup> day to prevent growth. Critical. Corrected.

**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
chicken	cooking	132F	roast beef	cold hold	35F
creek salad	cooling	45F			
dill noodles	cold hold	38F			
noodles	cooling	49F			
soup	hot hold	193F			
salad	cold hold	38F			
tomatoes	cold hold	40F			
Inspected by <i>[Signature]</i>	R.S./SIT# <b>164029</b>	Licenser <b>DCHD</b>	Title <b>owner</b>		
Received by <i>[Signature]</i>	Phone <b>542-1952</b>				