

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>11/28/17</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 type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <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

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	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
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

<input checked="" type="checkbox"/> 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)

4.1k ~~4.1k~~ Observed roaster being used. which was in bad repair. Please, replace unit that is approved by a recognized food equipment testing agency. Prior to purchasing please send the specification sheet to the health department @ [laura.schwieterman@darkecountyhealth.org](mailto:laura.schwieterman@darkecountyhealth.org).

4.9A) Observed a build up of debris on the call opener. Discussed equipment and utensils shall be cleaned sight to touch.

Notes: - Delivery morning of inspection.  
- NSF listed Gridman prep tables approved.  
- PIC stated facility started remodeling kitchen about ~~6~~ **10** weeks ago.

Inspected by <i>Xaura Schwieterman</i>	R.S./SIT # <b>164029</b>	Licenser <b>DCHD</b>
Received by <i>[Signature]</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Montage</b>	License number <b>1107</b>	Date <b>11/28/17</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)

**Comments:**

Satisfactory at time of 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
Chicken salad	cold hold	38°F	Chicken	cooking	210°F
Chicken	cold hold	41°F			
bean & rice salad	cold hold	41°F			
Carrot soup	hot hold	198°F			
Corn chowder	hot hold	189°F			
tomatoes	cold hold	42°F			
Cream cheese	preparing	48°F			
Inspected by <i>(Signature)</i>	R.S./SIT# <b>1104029</b>	Licenser <b>DCHD</b>			
Received by <i>(Signature)</i>	Title <b>owner</b>	Phone			