

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>NEILS A&amp;W FAMILY RESTAURANT</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1111</i>	Date <i>4-19-17</i>
Address <i>800 E ELM ST. UNION CITY</i>		Category/Descriptive <i>C45</i>	
License holder <i>Neil &amp; Deane Butt</i>	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

#### 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

#### 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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

#### 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

#### 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

#### Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

#### 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

#### Administrative

901:3-4 OAC
3701-21 OAC

### Violation(s)/Comment(s)

*- New commercial freezer & ice machine.*

*- License issued.*

*(2.4) No level 2 training certificate available. Discussed someone with supervisory & management responsibility & authority to direct & control food preparation shall have level 2 certification. PIC stated the exam has been paid for.*

Inspected by <i>Megam Kellew</i>	R.S./SIT # <i>143136</i>	Licensor <i>Darke Co FID</i>
Received by <i>Neil M Butt</i>	Title <i>owner</i>	Phone <i>937-968-5424</i>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Neils A&amp;W Family Restaurant</i>	License number <i>1111</i>	Date <i>4-19-17</i>
Address <i>800 E. Elm St. Union City</i>	Category/Descriptive <i>C45</i>	
License holder <i>Neil &amp; Deane Butt</i>	Inspection time (min)	Travel time (min)

**Comments:**

*level 2 test needed.*

**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
<i>lettuce</i>	<i>cold hold</i>	<i>37 F</i>			
<i>cole slaw</i>	<i>cold hold</i>	<i>31 F</i>			
<i>Hot dogs</i>	<i>Hot Hold</i>	<i>140 F</i>			
<i>chili</i>	<i>Hot Hold</i>	<i>183 F</i>			
<i>Hamburger</i>	<i>Hot Hold</i>	<i>157 F</i>			

Inspected by <i>Megan Kellee</i>	R.S./SIT# <i>14536</i>	Licensor <i>Deane Co FID</i>
Received by <i>Neil M. Butt</i>	Title <i>owner</i>	Phone <i>977-968-5424</i>