State of Ohio Standard Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Autho	rity: Chapters 3/1/ ar	id 3715 Onio Revi	isea Coae				
Name of facility		Check one	License number		Date		
Noil Ht W Family Re	ion city	∑ FSO □ RFE	111	1	12/28/17		
Address	2310000000	1 50.00 51.112	Category/Des	criptive_	1 1 2 3 1 1		
CONFEINGUL	"Du little			4			
800 LEIP 131. 7M	1011 G			سه ۱	1-2-		
License holder	L-L	Inspection time (min)	Travel time (r	nin)	Other		
Neil & Deane Bu	TI.						
		Follow-up date (if required)		Sample date/result (if required)			
Standard Follow up Foodk							
Complaint Prelicensing Consu	Iltation	<u>/</u>					
3717-1 OAC Violation Checked							
Management and Personnel			Poison	ous or Toxic Ma	aterials		
2.1 Employee health	4.4 Maintenance and opera	ation	7.0	7.0 Labeling and identification			
2.2 Personal cleanliness	4.5 Cleaning of equipment	4.5 Cleaning of equipment and utensils		1 Operational supplies and applications			
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils		7.2		splay separation		
2.4 Supervision	4.7 Laundering						
Food	4.8 Protection of clean items		prince-	Special Requirements			
3.0 Safe, unadulterated and honestly presented				Fresh juice prod			
3.1 Sources, specifications and original containers.	Water, Plumbing, and Waste		8.1	<u> </u>	dispensing freezers		
3.2 Protection from contamination after receiving	5.0 Water		8.2				
3.3 Destruction of organisms	5.1 Plumbing system		8.3				
	5.2 Mobile water tanks		8.4		rice preparation criteria		
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid waste and rainwater		9.0		and equipment specifications		
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables			20 Existing facilities and equipment			
	3.6 Discarding or reconditioning unsafe, adulterated 3.7 Special requirements for highly suggestible populations Physical Facilities				Administrative		
3.7 Special requirements for highly susceptible populations	6.0 Materials for construct	ion and repair		901:3-4 OAC			
Equipment, Utensils, and Linens	quipment, Utensils, and Linens 6.1 Design, construction, and installation			3701-21 OAC			
4.0 Materials for construction and repair	6.2 Numbers and capacities			0121010			
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)							
Facility closed at time of inspection							
·							
	,						
Inspected by.	R.S./SIT #	Licensor			,		
Bingu Mayoto, RS, MS 3203 Darke county							
Received by Title Phone							

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility	License number	Date
NeilS HTW Family Restaurant	1111	12/28/17
NUIS ATW FAMILY RESTAURANT Address SOOE EIM SA UMON Gity	Category/Descriptive	7
Neil + Deare Butt	Inspection time (min)	Travel time (min)
Comments: Facility ased at to	ine of inspec	100/
•:	· .	
Temperature Log		
Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)

Distribution: Top copy—operator, Bottom copy—Local health department

Licensor

Title

HEA (Rev. 5350 2/12) Ohio Dept. of Health

Darke Wart

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