### 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 or
- 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

**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 Labelling 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
- 8.5 Facility layout and equipment specifications
- 20 Existing facilities and equipment

**Administrative**
- R.S./JST #

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

3.2(M) Observed wet cloths sitting by sink in front counter. Discussed cloths that are used for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration.

3.7 Observed potatoes and onions stored below sink on the floor. Discussed all food shall be stored at least 6" above the floor.

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**Inspected by:**

**Title:**

**Phone:**

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**Distribution:** Top copy—Operator, Bottom copy—Local health department
Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Palace, Coffee, LLC</td>
<td>141</td>
<td>1. 19.18</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>537 S Broadway Suite 101</td>
<td>C4S</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection time (min)</th>
<th>Travel time (min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greenville</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Comments:

No violations at time of inspection.

*Monitor cooling process.*

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**Temperature Log**

<table>
<thead>
<tr>
<th>Food item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veggie Soup</td>
<td>Cold hold</td>
<td>36°F</td>
</tr>
<tr>
<td>Turkey</td>
<td>Cold hold</td>
<td>36°F</td>
</tr>
<tr>
<td>Chicken Salad</td>
<td>Cold hold</td>
<td>35°F</td>
</tr>
<tr>
<td>Veggie Soup</td>
<td>hot hold</td>
<td>175°F</td>
</tr>
<tr>
<td>Quiche</td>
<td>Cooling</td>
<td>101°F</td>
</tr>
</tbody>
</table>

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Inspected by: [Signature]

Received by: [Signature]

R.S./SIT#: [Number]

Title: [Title]

Phone: [Number]

HEA (Rev. 5/350 2/12) Ohio Dept. of Health

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

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