

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Palace Coffee, LLC</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>141</b>	Date <b>1.19.18</b>
Address <b>537 S. Broadway Suite 101 Greenville, OH</b>	Category/Descriptive <b>CHS</b>		
License holder <b>Palace Coffee, LLC</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
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
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
<input checked="" type="checkbox"/> 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**

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)**

3.2(1) 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.

3.2(2) Observed potatoes and onions stored below sink on the floor. Discussed all food shall be stored at least 6" above the floor.

Inspected by <i>Debra Schrieterman</i>	R.S./SIT # <b>164029</b>	Licensors <b>DC+10</b>
Received by <i>Chelsea Westfall</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Palace Coffee, LLC</b>	License number <b>141</b>	Date <b>1-19-18</b>
Address <b>537 S. Broadway Suite 101</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Palace Coffee LLC Greenville</b>	Inspection time (min)	Travel time (min)

**Comments:**

No violations at time of inspection.

\*Monitor cooling process.

**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
Vegete Soup	Cold hold	33F			
turkey	Cold hold	33F			
chicken salad	Cold hold	35F			
Vegete SOUP	hot hold	175F			
quiche	Cooling	106F			

Inspected by <i>Amya Schuterman</i>	R.S./SIT# <b>16-4079</b>	Licensor <b>DCHD</b>
Received by <i>Christa W. Hall</i>	Title	Phone