

# 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>7/28/17</b>
Address <b>5375 Broadway Suite 101</b>		Category/Descriptive <b>Commercial class A</b>		
License holder <b>Palace Coffee LLC</b>		Inspection time (min)	Travel time (min) <b>5</b>	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**

<input checked="" type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input checked="" type="checkbox"/> 2.3	Hygienic practices
<input type="checkbox"/> 2.4	Supervision

<input type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundering
<input checked="" type="checkbox"/> 4.8	Protection of clean items

**Poisonous or Toxic Materials**

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

**Food**

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

**Water, Plumbing, and Waste**

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

**Special Requirements**

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

**Equipment, Utensils, and Linens**

<input type="checkbox"/> 4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
<input type="checkbox"/> 4.2	Numbers and capacities
<input type="checkbox"/> 4.3	Location and installation

**Physical Facilities**

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction, and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input type="checkbox"/> 6.4	Maintenance and operation

**Administrative**

<input type="checkbox"/>	901-3-4 OAC
<input type="checkbox"/>	3701-21 OAC

**Violation(s)/Comment(s)**

3.4(e) Observed chicken enchilada soup with no date marking. All other items were date marked & facility is doing much better with 7 days to be consumed/discarded.

4.14) NO thermometer was found in little fridge in front with milk & in pie case. All cold holding cases shall be equipped with temperature measuring device.

2.1) PIC stated that employee policy is at home. Asked him to have it available so employees can review if needed. Body spill kit & policy are also needed.

Inspected by <b>George Magoto, RS, NS</b>	R.S./SIT # <b>3203</b>	Licensors <b>Darke County</b>
Received by <b>[Signature]</b>	Title	Phone

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Palace Coffee LLC	Type of visit Standard	Date 7/28/17
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**Violation(s)/Comment(s)**

2.3C) Discussed with prep cook that a hair restraint is needed. Hair shall be kept in a way not to be exposed to food.

4.5D) Discussed cleaning + defrosting ice cream freezer. There was build up of ice + dirt in the bottom. All non-food contact surfaces shall be cleaned at a frequency to prevent soil or other residue build up.

3.2Y) Observed 3 fans in use in kitchen. Food shall be protected from contamination that results from dust, etc. PIC should limit the use of fans but clean nightly if used. Baked goods are in area + food preparation.

4.8E) Tableware including baking pans, plates need to be stored in a manner to prevent contamination. Please store items upside down.

\* Discussed test strip usage to check sanitizer for wiping tables. Strength was very high in stored bottle.

\* Ceiling area open for air movement, PIC will get a screen to prevent entry of particles, etc.

Inspected by <i>[Signature]</i>	R.S./SIT # 3203	Licenser Darke County Health
Received by <i>[Signature]</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 HI</b>	Date <b>7/28/17/17</b>
Address <b>537 S Broadway 101</b>	Category/Descriptive <b>Commercial class 4</b>	
License holder <b>Palace Coffee LLC</b>	Inspection time (min)	Travel time (min) <b>5</b>

**Comments:**

21) PIC stated that employee policy is at home. Asked him to have it available so employee can review if needed. Body spill kit + policy are also needed.

3.24) Food shall be protected from contamination. Observed a fan with dust blowing on food preparation of where baked goods are located. Fan shall be kept clean to not allow dust to build up on it.

\* Discussed reheating temperatures at 165°F.

**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 Tortilla Soup	preparation	180°			
Preptable milk refrigerator	cold holding	39°			
	cold holding	50°			
Inspected by <i>[Signature]</i>		R.S./SIT# <b>3203</b>	Licensor <b>Darke County</b>		
Received by <i>[Signature]</i>			Title		Phone

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Palace Coffee, LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 141	Date 8/7/17
Address 537 S Broadway Suite 101	Category/Descriptive CLIS		
License holder Palace Coffee LLC	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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) 2-3WKS		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input checked="" type="checkbox"/> 2.1 Employee health
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<input type="checkbox"/> 2.4 Supervision

Food

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<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
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<input type="checkbox"/> 4.3 Location and installation

<input type="checkbox"/> 4.4 Maintenance and operation
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<input type="checkbox"/> 6.0 Materials for construction and repair
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<input type="checkbox"/> 6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
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Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
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Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

3.4G) Observed a bag of chicken in stand up refrigerator and cut watermelon in prep table. PIC dated chicken at time of inspection and stated watermelon was cut 8/4/17. Discussed to date. mark all TCS RTE foods for 7 days to limit bacterial growth. Critical.

3.4H) Observed a bag of ham dated 8/6. PIC discarded product at time of inspection. Discussed all TCS RTE foods shall be discarded by the date of the product. Critical.

Inspected by <i>[Signature]</i>	R.S./SIT # 16-4029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

8/7/17

Facility name Palace Coffee LLC	Type of inspection Follow-up
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Violation(s)/Comment(s)

- 4.1Y) PIC is purchasing thermometers tomorrow for all cold hold units.
- 2.1) Employee health policy and body fluid clean up procedures are still at home. Discussed to bring back to the facility ASPA.
- 4.5D) Build up on ice cream cold hold units still present. Discussed to defrost & clean all non-food contact surfaces at a frequency to prevent soil or other residue build-up.
- 3.2Y) Observed dirty fans in use in kitchen. PIC stated fans will be cleaned or turned off until cleaning can occur.
- 4.8 G) Most tableware is covered or inverted. Working on ~~#~~ inverting bakeware.
- 6.1) PIC spoke with maintenance & a screen will be installed over hole above food prep area. Discussed all floors walls & ceilings shall be smooth and easily cleanable.

\*FOOD employee is wearing a ball cap. Thank you!

Inspected by <i>[Signature]</i>	R.S./SIT # 16-4029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone