

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Sharp's Tavern	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 177	Date 1/11/18
Address 101 S. Main St. Palestine, OH		Category/Descriptive C35	
License holder Justin + Robin Sharp	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

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundrying
	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	
<input checked="" type="checkbox"/>	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	
<input checked="" type="checkbox"/>	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	
<input checked="" type="checkbox"/>	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	
<input checked="" type="checkbox"/>	6.4	Maintenance and operation

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.2(1) Observed multiple containers without a common name. Discussed that all working containers holding food or food ingredients that are removed from their original container shall be readily identifiable.

3.1(2) Observed 2 green bean containers in upstairs storage room dated. Discussed that all food packages shall be in good condition and protect the integrity of the contents. Please discard.

4.2(1) A test kit or other device for the bleach sanitization solution not observed. Discussed that all FSO shall have a test kit or other device to measure the concentration in ppm of sanitization solutions.

Inspected by Anthony Westgel	R.S./SIT # 16-4147	Licensor DCHO
Received by [Signature]	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Sharps Tavern	Type of visit C3S	Date 1/11/18
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Violation(s)/Comment(s)

4.4(s) Observed multiple containers (single-use) not containing original contents. Discussed that single-use articles may not be re-used. Please start eliminating these.

5.1(o) Observed dirty dishes in the handwash sink. Discussed handwashing sinks shall not be used for any other purposes. *CORRECTED* Please clean and sanitize before next use to prevent cross-contamination. *CRITICAL

6.4(d) Observed a build-up of food debris on the hood system. Discussed all ventilation systems shall be cleaned so they are not a source of contamination by dust, dirt, and other materials.

* Notes : Please start date-marking the tartar sauce.
Racks in prep unit need to be re-coated
Prep table top is showing signs of wearing.

X
X

Inspected by Brittany Westgel	R.S./SIT # 16-4147	Licensors DCHO	X
Received by [Signature]	Title	Phone	