

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Sharps Tavern	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 177	Date 11/27/17
Address 101 S. Main St. Palestine	Category/Descriptive C35		
License holder Justin + Robin Sharp	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input 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
<input checked="" type="checkbox"/> 2.4	Supervision

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

Equipment, Utensils, and Linens

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

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

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	Labeling 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
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

- 3.2 A 4 e - Observed no Employee Health Policy

- 2.4 C 1 b - Observed no Bodily Fluid spill Procedure

- 4.5 D - Observed grease/dirt build up on hood system.
 Non-Food contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Also observed build up of dirt on box fan facing food prep area.

- 4.1 Y. Observed no thermometer in prep fridge (cheese + sauce)
 A temperature measuring device needs to be placed in any mechanically refrigerated unit to measure →

Inspected by Sophie Hulley	R.S./SIT # 3465	Licensors Darke County
Received by Robin Sharp	Title	Phone



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Sharps Tavern	Type of inspection Standard
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Violation(s)/Comment(s)

(cont'd) air temperature.

- 4.2 I. Observed a pool test kit to measure chlorine in sanitizing solution, I was not measuring accurately. Please have food service test strips available.

Inspected by Depli Hulley	R.S./SIT # 3468	Licensors Deata County
Received by ROBIN SHARP	Title	Phone