

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Bar M. DBA Sideliners</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1128</b>	Date <b>4-26-17</b>
Address <b>17 E. Main St. Versailles</b>		Category/Descriptive <b>C45</b>	
License holder <b>Karen Mescher</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

#### 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
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

<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	Laundering
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

<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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)

(3.2c) Observed raw chicken stored above beef patties. Discussed to store raw chicken below beef to protect against cross contamination since chicken is cooked to a higher internal temperature. Critical. Employee re-arranged refrigeration. Corrected at time of inspection.

(4.4s) Observed ~~meat~~ stored in ~~nickies~~ bun bags & fish in a grocery bag. Discussed single use articles may not be re-used & food should be stored in food-grade bags or containers.

Inspected by <b>Miriam Kelley</b>	R.S./SIF # <b>143136</b>	Licensor <b>Darke Co #10</b>
Received by <b>[Signature]</b>	Title	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>Sideliners</i>	Type of visit <i>Standard</i>	Date <i>4-26-17</i>
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**Violation(s)/Comment(s)**

(71E) Observed Ecolab mikro quat Detergent being used as a sanitizer for table tops and counters. Discussed a sanitizer approved for food contact surfaces shall be used. The manufacturer label of Ecolab mikro stated it was a sanitizer for non-food contact surfaces.

(6.4D) Observed a build up of debris on hood vents and bathroom vents. Discussed hoods shall be cleaned on a frequent enough basis so they are not a source of contamination. Owner stated the hood is due to be cleaned.

- ⊗ Discussed to monitor ice machine in basement.
- ⊗ Level 2 certificate available.

Inspected by <i>Megan Kellie</i>	R/S/SIT # <i>143136</i>	Licensors <i>Darke CO FID</i>
Received by <i>Dina Mangano</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Bar M. DBA Sideliners</i>	License number <i>1128</i>	Date <i>4-26-17</i>
Address <i>17 E. Main St. Versailles</i>	Category/Descriptive <i>C45</i>	
License holder <i>Karen Mescher</i>	Inspection time (min)	Travel time (min)

**Comments:**

*Observed raw chicken stored above beef.  
Discussed beef shall be stored above chicken to protect from contamination.*

**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
<i>lettuce</i>	<i>Cold Hold</i>	<i>40</i>	<i>taco meat</i>	<i>Hot Hold</i>	<i>165</i>
<i>tomato</i>	<i>Cold Hold</i>	<i>39</i>	<i>milk</i>	<i>Cold Hold</i>	<i>39</i>
<i>chili</i>	<i>Cold Hold</i>	<i>36</i>			
<i>taco meat</i>	<i>Cold Hold</i>	<i>37</i>			
<i>corn</i>	<i>Hot Hold</i>	<i>180</i>			
<i>chili</i>	<i>Hot Hold</i>	<i>140</i>			
<i>cheese sauce</i>	<i>Hot Hold</i>	<i>142</i>			
Inspected by <i>William Kellen</i>	R.S./STP <i>145136</i>	Licenser <i>Delke Co #110</i>			
Received by <i>Lisa Mangen</i>	Title	Phone			