

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The Merchant House, LLC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 204	Date 1.25.18
Address 406 S. Broadway Greenville		Category/Descriptive C4S	
License holder The Merchant House, LLC	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"/> Precicensing <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
<input checked="" type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 4.2	Numbers and capacities
4.3	Location and installation

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

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

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 D Observed a rub and fish breading not labeled. Discussed food ingredients that are removed from their original packages for use. In FSO shall be labeled with the common name.

3.4 G Observed corn beef, red beans and rice, baked potatoes and ham/turkey not labeled. Discussed all TCS RTE foods shall be date marked and discarded by the 7th day to limit growth. PIC dated items at time of inspection. Critical. Corrected at time of inspection.

Inspected by Xanica Saniterna	R.S./SIT # 16-4029	Licensor OC-10	Date
Received by [Signature]	Title	Phone	

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Merchant House, LLC	Type of visit Standard	Date 1-25-18
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Violation(s)/Comment(s)

3.4H) Observed wink sauce dated 1/17, KC dated 1/16, House dressing dated 1/16 and corn relish dated 1/16. Discussed all tes RTE foods shall be discarded by the 7th day to limit growth. Critical. PIC discarded products at time of inspection. Corrected at time of inspection.

4.2I) No quat test strips available at time of inspection. Discussed a test kit that accurately measures the concentration in ppm of sanitizing solution shall be provided. Repeat.

4.8E) Observed Pizza boxes sitting on the floor by the mixer. Discussed all equipment, utensils, single use articles shall be stored at least 6" above the floor.

~~5.10~~ Bar employee stated she washes oranges/lemons off in handsink before cutting them. Discussed to use the prep sink in the back room. A handwashing sink may not be used for purposes other than handwashing. Critical.

Inspected by <i>Amanda Schutema</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone

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Violation(s)/Comment(s)

6.40) Observed a build up of debris on the kitchen ceiling vents. Discussed intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dirt, dust, and other debris.

2.4A) Facility has serve safe certification but no ODH certification. Please submit the reciprocity form to ODH or email beh@odh.ohio.gov to obtain certificate.

Notes: Please submit equipment spec sheets to the health department prior to purchasing.

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

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility The Merchant House, LLC	License number 204	Date 1-25-18
Address 406 S. Broadway Greenville	Category/Descriptive C45	
License holder The Merchant House, LLC	Inspection time (min)	Travel time (min)

Comments:

VI) Observed corn beef, red beans and rice, baked potatoes and ham/turkey w/ no date marking. Discussed all TCS RTE foods shall be date marked for 7 days and consumed/discarded by the 7th day to limit growth.

- Observed wink sauce dated 1/17, KC dated 1/16, house dressing 1/16, corn relish dated 1/16. Discussed all TCS RTE foods shall be discarded by the 7th day to limit growth.

III) Bar employee stated she washes lemons/oranges in bar handsink. Discussed handwashing sink may not be **Temperature Log** used for purposes other than handwashing

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
mashed potatoes	cooling	65F			
pulled pork	cold hold	35F			
milk	cold hold	41F			
mashed potatoes	hot hold	187F			
gravy	hot hold	178F			
ham	cold hold	33F			
tomatoes	cold hold	36F			

Inspected by <i>[Signature]</i>	R.S./SIT# 164029	Licensor DCHO
Received by <i>[Signature]</i>	Title	Phone