

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility The train stop		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 89	Date 1-10-18
Address 121 N. Miami Bradford		Category/Descriptive C4S		
License holder Larry Kissinger		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 specify		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
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
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

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
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
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.4H) Observed tarter sauce with a discard date of 1/9 and chicken salad with a "used by" date of 12/13/17. D/O voluntarily discarded items at time of inspection. Discussed all TCS RTE foods shall be discarded if it is appropriately marked with a date/day that exceeds the time/temperature combination to prevent growth. Critical. Corrected.

4.4A) Observed several pieces missing on the potato slicer. Discussed all equipment shall be maintained

Inspected by Anna Schuitema	R.S./SIT # 164029	Licenser DCHD
Received by Becky Jones	Title manager	Phone 448-6577

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility The Train Stop	Type of visit Standard	Date 1-10-18
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Violation(s)/Comment(s)

4.4A(cont) in good repair.

4.48) Observed veggie soup being stored in gallon pickle jars. Discussed all single service items ~~may~~ may not be reused.

5.10) PIC stated she cools soups, baked potatoes in the hand sink. Discussed a hand washing sink may not be used for purposes other than handwashing. Critical.

3.4D) Observed mashed potatoes to be at 47°F. PIC stated they were left over from yesterday. Discussed all TCS RTE foods shall be cooled within 2 hours to 70°F and additional 4 hours to 41°F. PIC voluntarily discarded product. Critical. Corrected.

5.4 B) Observed dumpster on gravel. Discussed an outdoor storage refuse shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable and sloped to drain.

Inspected by Laura Schuitema	R.S./SIT # 16-4029	Licensors DCHD
Received by Becky Jones	Title owner	Phone 448-6577

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility The train stop	License number 89	Date 1-10-18
Address 121 N. Miami Bradford	Category/Descriptive C4S	
License holder Larry Kissinger	Inspection time (min)	Travel time (min)

Comments:

VI) observed tarter sauce with a discard date of 1/9 and chicken salad with a "used by" date of 12/13/17. Discussed all TCS RTE foods shall be discarded if it is appropriately marked with a date/day that exceeds the time/temperature combination to prevent growth. Corrected at time of inspection.

-Observed mashed potatoes to be at 47°F. Discussed all TCS RTE foods shall be cooled within 2 hours to 70°F and additional 4 hours to 41°F. Corrected at time of inspection.

III) PIC stated she uses handsink to cool soups, baked potatoes. Discussed a handwashing sink may not be used for ~~any~~ purposes other than handwashing.

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
* Potatoes	cold hold	47°F	Sour cream	cold hold	38°F
Chicken	hot hold	168°F	Sausage	cold hold	37
Veggie soup	hot hold	135°F			
beef	hot hold	178°F			
Baked potato	cold hold	39°F			
tomatoes	cold hold	39°F			
lettuce	cold hold	40°F			
Inspected by Julia Schuelema	R.S./SIT# 164029	Licensors DCHD			
Received by Rebecca Jones	Title Manager	Phone 448-6577			