## State of Ohio

## **Standard Inspection Report**

3.4H) Observed tarter sauce with a discard date of 19 and Chicken salad with a "Used by" date of 12/13/17. DIC VOLVINTARILY discarded Items at time of inspection. Discussed all TCS RTE foods shall be discarded if it is apprepriately marked with a date day that exceeds the time temperature combination to prevent ayouth. Critical Corrected.  4.4A) Observed several pieces Missing on the Dotato Sincer Discussed all couppnent shall be maintained theoreted by  Title HV2 Licens DC+D  From Title HV2 Licens DC	Autho	rity: Chapters 3717 ai	nd 3/15 Ohio Rev	ised Code		
Loome holder   Loome	The train stad		1 \ \ \	89		
Complaint   Profession   Prof	License holder	cadford	Inspection time (min)	CHS	Other	
Standard   Proficeroin   Proficeroin   Other specify						
Management and Personnal   21   Engloyce health	Standard ☐ Follow up	,	ý	rollow-up date (if required)	Sample date/result (if required)	
22   Proceed chaeliness   24   Supervisors   25				Poisonous or Toxic Ma	aterials	
22   Plensand charalheses   23   Marken pentatives   24   Supervision   25   Supervisio	2.1 Employee health	4.4 Maintenance and oper	ation			
23   Mysometics   24   Suppositions   24   Suppositions   25   Suppositions   25   Suppositions   26   Suppositions   26   Suppositions   27   Suppositions   28   Suppositions   28   Suppositions   29   Presection from contamination of flow membrane   20   Presection from contamination of flow membrane   25   Suppositions   26   Suppositions   27   Suppositions   28   Suppositions   28   Suppositions   28   Suppositions   29   Presection from contamination of flow membrane   20   Suppositions   20   Suppositions   21   Suppositions   22   Presection from contamination of flow membrane   25   Suppositions   26   Suppositions   27   Suppositions   28   Substitutions   28   Suppositions   29   Supp	2.2 Personal cleanliness	4.5 Cleaning of equipment	and utensils	· · · · · · · · · · · · · · · · · · ·		
24   Supervision	2.3 Hygienic practices					
Section of clean terms   Section Requirements   Section Requiremen					spray sopuration	
Water, Plumbing, and Wasto   Sources, specifications and original containance   Sources, specifications and original services   Sources, specifications and original services   Sources, specification of organisms   Sources, specification   Sources		4.8 Protection of clean iter	ns			
Surveys, specifications and signal containers   Surveys   Survey						
Set   Percentain from contamination after receiving   3.5   Destruction of organisms   3.6   Destruction of organisms   3.6   Destruction of organisms   3.7   Destruction of organisms   3.8   Descaration of provent of organisms   3.8   Descaration   3.8					dispensing freezers	
3.3   Distriction of organisms   3.3   Uniform or growth or organisms   3.4   Uniform or growth or organisms   3.5   Uniform or growth or organisms   3.5   Uniform organism				<del>-</del>		
Second content of growth of organisms   Second content of the co						
State   Stat						
Septiment Unersits, and Lineas	-3					
Special requirements for highly susceptible populations   Equipment, Utensils, and Linens   6.0   Materials to construction and repair   6.1   Design, construction, and installation   901.3 4 0 AC   901.3 4 0 AC   3701.21 0 AC		5.4   Ketuse, recyclables, an	d returnables	20 Existing facilities	es and equipment	
September   Description   September   Description   September   Description   September		Physical Facilities		Administrative	`	
4.0   Materials for construction and repair   4.1   Design and construction   5.2   Numbers and especities   6.4   Materials for construction   6.5   Numbers and especities   6.4   Maintenance and operation   6.5   Discourage   6.6   Maintenance and operation   6.6   Maintenance and operation   6.7   One of the other o			ion and repair			
41   Design and construction and repair   41   Design and construction and repair   42   Numbers and construction   63   Location and placement   64   Maintenance and operation     43   Location and installation   64   Maintenance and operation     5.44   Observed tarter sauce with a discard date of 9   One of 12   3   17     7.44   Observed tarter sauce with a discard date of 12   3   17     8.4   Discard of the of 12   3   17     8.5   Discard of the object of the objec	The state of the s					
41   Design and construction   42   Numbers and especities   6.4   Maintenance and operation     42   Numbers and especities   6.4   Maintenance and operation     43   Location and installation     44   Numbers and especities   6.4   Maintenance and operation     45   Substitution   Substitution     5.4   H	4.0 Materials for construction and repair			5701210/10		
42   Numbers and especities   6.4   Maintenance and operation     43   Location and installation     5.4   H.) Observed tarter sauce with a discard date of one chicken salad with a "Used by "date of 12   3   7     Dic Voluntarity discarded Health   1   1   1   1   1   1     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 apportunity. Critical corrected in the property of	4.1 Design and construction			-		
Violation (stallation  Violation (styl) Comment(s)  3.44) Observed tarter Squae with a discard date of 19  and Chicken said and with a "used by" date of 12/13/17.  Dic Volvitariy alsocarded Hems 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 ayouth. Critical arrected.  4.4A) Observed Several pieces Missing on the potato supported by  Authorities and appropriately marked with a date day that exceeds the time temperature combination to prevent ayouth. Critical arrected.  4.4A) Observed Several pieces Missing on the potato supported by  Authorities Title Missing Comment of Health Distribution: Top copy—Operator, Bottom copy—Local health department  August Augus	4.2 Numbers and capacities	<del></del>				
3.4H) Observed tarter sauce with a discard date of 19 and Chicken salad with a "Used by" date of 12/13/17. DIC VOLVINTARILY discarded Items at time of inspection. Discussed all TCS RTE foods shall be discarded if it is apprepriately marked with a date day that exceeds the time temperature combination to prevent ayouth. Critical Corrected.  4.4A) Observed several pieces Missing on the Dotato Sincer Discussed all couppnent shall be maintained theoreted by  Title HV2 Licens DC+D  From Title HV2 Licens DC	4.3 Location and installation			_		
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and Chicken Salad With a Used by "date of 12/13/17.  DIC VOLVINTAVITY AISCARCE Hems of 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  exceeds the time temperature, combination be, maintained  exceeds the	Violation(s)/Comment(s)	1,100				
Discussed all TCS RTF foods shall be discarded if it is appropriately marked with a date day that exceeds the time temperature combination to prevent exceeds the time temperature and the prevent exceeds the prevent exceed	3.4H) Observed tart	er sque v	vith a di	scard dat	e of 1/9	
Discussed all TCS RTF foods shall be discarded if it is appropriately marked with a date day that exceeds the time temperature combination to prevent exceeds the time temperature and the prevent exceeds the prevent exceed	and inicken saida with a "used by" date of 12/13/17.					
exceeds the time temperature combination to prevent exceeds the time t	Discussional all too DTC (					
A 4A) ODSENED SEVERA PIECES MISSING ON the DOTATO SICEN DISCUSSED OF AND PIECES MISSING ON the DOTATO SICEN DISCUSSED OF AND PROPERTY AND Licenson C+D  RESTRICT Phone  Phone  YYS - (6577)  HEA 5302 2/12 Ohib Department of Health  Distribution: Top copy—Operator, Bottom copy—Local health department	of it is a service in a later of the service of the					
Fee 5302 2/12 Ohip Department of Health  Distribution: Top copy—Operator, Bottom copy—Local health department	exceeds the time temperature combination to prevent					
Fee 5302 2/12 Ohip Department of Health  Distribution: Top copy—Operator, Bottom copy—Local health department	GYVWTN. CHATCAI. COYY	CHO.		•		
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Fee 5302 2/12 Ohip Department of Health  Distribution: Top copy—Operator, Bottom copy—Local health department	4.4A) ODSTIVED SEVEL Sticer. Discussed	al Pieces V	nnssing (	all be w	raintained	
IEA 5302 2/12 Ohip Department of Health Distribution: Top copy—Operator, Bottom copy—Local health department	Insperted by Charles Take	R.S./SIT#	MO Licenson	CTIO		
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	HEA 5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture				pg of Q	

hecky valangeon@ gmail.com

## State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Authority: Chapters 3717 and 3713 Office	nevised code
Name of Facility The Ivain Stop	Type of visit  Standard 1-10.18
Violation(s)/Comment(s)	
4.4 A cont) in good repair.	
4.48) Observed veggle soup being s	tored in gallon
DICKLE LAYS. DISCUSSED all Sino	ile serve items
minionin relay not be reused.	
THE POST OF THE PO	
EID MA stated also annie sour	in 3 halvad a alatace
5.10) PIC stated she cools sou	
In the hand sink Discussed a	
may not be used for purposes of	ther than handwash,
Critical, ''	
34D) Observed mashed potatoes	to be at 47F. Plo
Stated they were left over from	vesterday Discussed
	oled within hour
	· · · · · · · · · · · · · · · · · · ·
discarded product. Critical. Cor	rected.
5.4 B) Observed dumpster on grave	21. Discussed an
but door storage refuse small be con	istructed of nonabsor
material such as concrete or asp	half and shall be
Smooth, durable and sloped to dra	
TOTAL COMMINICATION OF THE CITY	
kinspected by R.Ş./SIT # L CO Licer	peor D o L ( )
Vaura Christerman 16.4029	1)(1)
Received by Title	Phone 148-6577

HEA 5351 2/12 Ohio Department of Health AGR 1268 Cont. 2/12 Ohio Department of Agriculture

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## **Critical Control Point Inspection**

Authority: Chapter 3717 Ohio Revised Code

, tamonty, onaptor or					
Name of facility The train Stop	License number	Date 10.18			
Address N. Miami Bradford	Category/Descriptive				
Lam Kissinger	Inspection time (min)	Travel time (min)			
Comments:		and the second of the second o			
VI) Observed tarter sauce wi	th a discard o	date of 1/a			
and chicken salad with a "used by" date of 12/13/17.					
Discussed all TCS RTF Foods	shall be dis	carded if			
it is appropriately marked	with a date	day that			
exceeds the time/temperature	e combination	n to prevent			
growth. Corrected at time of					
.)	7				
-Observed mashed potatoes to b	e at 47'F. DI	scussed all			
TCS RTE FOODS shall be cool	ed within 21	louis to 70f			
and additional 4 hours to	41 F, Correctea	at time of			
inspection.					
IID PIC stated she uses hands	INK to cool s	soups; 3 baked			
potatoes brochsed a handwas	lung sink r	nay not be			
used for any purposes other &					
Temperature Log					
Indicate state food is in (receiving, storage, Temperature preparation,cooling, holding, reheating, etc.)	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)			
- Dotatoos cold noid 47'F B	our cream or	10 hold 138F			
Chicken not note 148 F	3011/Sager (a	ild hold 37			
I VEDUL, SOUD MOT MOLD 135 F	1				

Food item (receiving, storage, preparation, cooling, holding, reheating, etc.)

Temperature

Pood item (receiving, storage, preparation, cooling, holding, reheating, etc.)

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HEA (Rev. 5350 2/12) Ohio Dept of Health

Distribution: Top copy—operator, Bottom copy—Local health department

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