

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Treaty City Cafe		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 193	Date 1-25-18
Address 851 Martin St. Greenville		Category/Descriptive C4S		
License holder Treaty City Cafe		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

<input type="checkbox"/> 2.1	Employee health
<input type="checkbox"/> 2.2	Personal cleanliness
<input type="checkbox"/> 2.3	Hygienic practices
<input checked="" type="checkbox"/> 2.4	Supervision

Food

<input type="checkbox"/> 3.0	Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1	Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
<input type="checkbox"/> 3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
<input type="checkbox"/> 3.5	Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

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

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

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0	Water
<input type="checkbox"/> 5.1	Plumbing system
<input type="checkbox"/> 5.2	Mobile water tanks
<input type="checkbox"/> 5.3	Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4	Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0	Materials for construction and repair
<input type="checkbox"/> 6.1	Design, construction, and installation
<input type="checkbox"/> 6.2	Numbers and capacities
<input type="checkbox"/> 6.3	Location and placement
<input type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0	Labeling and identification
<input type="checkbox"/> 7.1	Operational supplies and applications
<input type="checkbox"/> 7.2	Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0	Fresh juice production
<input type="checkbox"/> 8.1	Heat treatment dispensing freezers
<input type="checkbox"/> 8.2	Custom processing
<input type="checkbox"/> 8.3	Bulk water machine criteria
<input type="checkbox"/> 8.4	Acidified white rice preparation criteria
<input type="checkbox"/> 9.0	Facility layout and equipment specifications
<input type="checkbox"/> 20	Existing facilities and equipment

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

3.2(D) Observed containers of flour and sugar in storage room with no labeling. Discussed working containers holding food ingredients that are removed from their original packages for use in a FSO shall be clearly labeled.

3.4(G) Observed bacon with a cooked date of 1/14/18, sour cream with a used by dated of 12/18/17 and no dates on lettuce and baked potatoes. PIC dated items at time of inspection and discarded the bacon and sour cream. Discussed all TCS RTE foods shall be date marked for 7 days

Inspected by Adama Phutun	R.S./SIT # 116-4029	Licensor DCHO
Received by [Signature]	Title Manager	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Treaty City Cafe	Type of visit Standard	Date 1-25-18
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Violation(s)/Comment(s)

3.4G cont) and discarded by the 7th day to limit growth. Critical. Corrected @ 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.

2.4A) No ODH certificate available at time of inspection PIC has taken the exam, but needs to retake the test. Discussed at least one employee that has supervisory and management responsibility and the authority to direct and control food prep and service shall obtain level 2 certification in food preparation.

2.4C) Facility has employee health policy however none of the employees have signed the document. Please have all food and conditional employees sign the policy.

* PIC called plumber for hot water tank for restrooms. Water reached 55-60°F.

Inspected by Xana Schmitz	R.S./SIT # 164029	Licensors DCH/D
Received by R. K. Perry	Title manager	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

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Address 851 Martin St. Greenville	Category/Descriptive C4S	
License holder Treaty City Cafe	Inspection time (min)	Travel time (min)
Comments:		
<p>VI) observed bacon with a cooked date of 1/14/18, sour cream with a used by date of 12/18/17 and no dates on lettuce and baked potatoes. PIC dated items at time of inspection and discarded the bacon and sour cream. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7th day to prevent growth</p>		

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
eggs	hot hold	140F			
Potatoes	cooking	210F			
Cole slaw	cold hold	28F			
milk	cold hold	40F			
eggs	cold hold	40F			
Inspected by <i>[Signature]</i>			R.S./SIT# 164029		
Received by <i>[Signature]</i>			Licensor DCHA		Phone
			Title <i>[Signature]</i>		