State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: 3717-1 OAC Violation Checked
Check one: □ 44 Maintenance of operation
License number: 17741
Date: 1/26/18

Address: 214 W. Ohio St., Greenville, OH 45331
License holder: AFSO RFE
Inspection time (min): 10
Travel time (min): 5
Category/Description: MCSS

Type of visit (check)
□ Standard □ Follow up □ Foodborne □ 30 day
□ Complaint □ Prelicensing □ Consultation □ Other specify
Follow-up date (if required): Other
Sample date/result (if required): Other

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
- 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

Poisonous or Toxic Materials

- 7.0 Labelling 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
- 8.5 Facility layout and equipment specifications
- 8.6 Existing facilities and equipment

Physical Facilities

- 8.0 Materials for construction and repair
- 8.1 Design, construction, and installation
- 8.2 Numbers and capacities
- 8.3 Location and placement
- 8.4 Maintenance and operation

Administrative

- 901-3-4 OAC
- 3701-21 OAC

Violation(s)/Comment(s)

3.2(c) Observed raw hamburger over eggs in the refrigerator. Discussed raw food shall be separate during storing based on the internal cooking temperature need to be reaching to protect from bacteria. *CRITICAL* *CORRECTED*

3.2(c) Observed cups being used as scoops in the popper and popcorn seasoning. Discussed handles shall be stored above the top of the food to protect from cross contamination. Please use handled scoops.

3.4(c) Observed cool store, chicken, and potato wedges in the walk-in cooler not date marked. Discussed all RTE foods shall be date marked after 24 hrs and used or discarded within 7 days. Chicken and potato wedges discarded while cold was date marked. *CRITICAL* *CORRECTED*

Inspected by: [Signature]
R.S./SIT #: 14-4147
Licensor: [Signature] OCHD

Received by: [Signature]
Title: [Title]
Phone: [Phone]

Distribution: Top copy—Operator. Bottom copy—Local health department

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Violations/Comment(s)

4.4 (N) Observed Sanit Solution in the bar area around 100 ppm. Discussed that Quaternary ammonia compounds shall follow the manufacturer’s recommended strength. Please consult the Sanit-bottle for strength recommendations which stated 200-400 ppm. *CRITICAL* *CORRECTING*

4.4 (S) Observed multiple single-use containers holding food items. Discussed single-use items may not be reused. Please start limiting these containers and replacing with food grade.

4.5 (S) Observed pop nozzles with a build-up of debris. Discussed that the pop nozzles shall be cleaned at a frequency to preclude the accumulation of soil or mold. Please clean the pop nozzles to prevent growth. *CRITICAL* *CORRECTING*

5.1 (S) Observed multiple people washing their hands at the 3-bay sink. Observed chair in front of the hand sink. Discussed that handwashing shall occur at the hand sink and it shall remain accessible at all times. Please sanitize the 3-bay sink. *CRITICAL* *CORRECTED*