

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>V/JDBA Back In Time,</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>6</b>	Date <b>4/24/17</b>
Address <b>1249 Sweitzer St Greenville</b>	Category/Descriptive <b>C4S</b>		
License holder <b>Vicki Delk</b>	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
<input checked="" type="checkbox"/>	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
<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
<input checked="" type="checkbox"/>	4.1 Design and construction
<input checked="" type="checkbox"/>	4.2 Numbers and capacities
<input checked="" type="checkbox"/>	4.3 Location and installation

<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 Laundering
	4.8 Protection of clean items

**Water, Plumbing, and Waste**

5.0	Water
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**

<input checked="" type="checkbox"/>	6.0 Materials for construction and repair
<input checked="" type="checkbox"/>	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)**

- 2.4A) ServSafe certification no available at time of inspection.  
PIC stated a copy will be emailed to the health department.
- 2.4C) No written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation. Please acquire.
- 3.4G) Observed facility using an eight day shelf life for all TCS RTE foods and white gravy with a discarde date of 4/20. PIC voluntarily discarded gravy at time of inspection.

Inspected by <b>Kiana Schutte</b>	R.S./SIT # <b>110-4029</b>	Licensor <b>DCHO</b>
Received by <b>Vicki Delk</b>	Title	Phone

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility VJ DBA Back-in Time	Type of visit Standard	Date 4/24/17
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**Violation(s)/Comment(s)**

- 3.4G cont) Discussed all TCS RTE foods shall be date marked with 7 days and consumed /discarded by the 7th day. The day item is prepared counts as Day 1. Critical.
- 3.4D) PIC stated left over SOUP sits on counter to cool for 1.5 to 2 hours then its put into cooler. Cooked time/ temperature controlled for safety food shall be cooled within 2 hours from 135 °F to 70°F and within a total of six hours from 135°F to 41°F. Please, place left over food products into cooler once they are placed into new pans. Critical.
- 4.14) No thermometers in the 3 chest freezers in the back storage room. Cold holding units shall be equipped with a temperature measuring device. Please replace.
- 4.4A) PIC stated a work order has been submitted for the broken ice machine and will also have the motor repaired for the prep table which is leaking water.
- 0.1A) Observed peeling paint on the ceiling in both the mens/womens restroom. Ceilings shall be smooth and easily cleanable. Please repair.

Inspected by <i>Laura Schutte</i>	R.S./SIT # 164029	Licensed <i>DCHD</i>
Received by <i>Nicole Dehl</i>	Title	Phone

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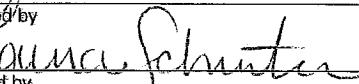
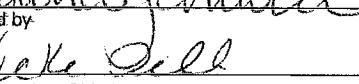
Name of Facility	Type of visit	Date
VJDBA Back In Time	Standard	4/24/17

**Violation(s)/Comment(s)**

4.2I) No quat test strips available at the time of inspection.  
A test kit that accurately measures the concentration  
in ppm of sanitizing solutions shall be provided. Education  
was given on how to use the test strips.

laura.schwieterman@darkecountyhealth.org  
937.548.496x225,

Q.4) No written employee health policy. Please  
acquire. Food employees & conditional employees are informed  
in a verifiable manner of their responsibility to  
report their health as it relates to diseases that  
are transmissible through food.

Inspected by  Laura Schwieterman	R.S./SIT # 115-40291	Licensor DCHD
Received by  Vickie Sill	Title:	Phone:

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility V3J DBA Back in Time	License number 6	Date 4/24/17
Address 1249 Sweitzer St Greenville	Category/Descriptive C4S	
License holder Vicki Delk	Inspection time (min)	Travel time (min)
<b>Comments:</b>		
<p>V1) Observed facility using an 8 day shelf life for all TCS RTE foods. and white gravy with a discard date of 4/20. PIC voluntarily discarded gravy at time of inspection. Discussed all TCS RTE foods shall be date marked with 7 days and consumed / discarded by the 7<sup>th</sup> day. the day item is prepared counts as day 1.</p> <p>PIC stated left over soup sits on counter to cool for 1.5 to 2 hours. then its put into the cooler. Cooked time/ temperature controlled for safety food shall be cooled within 2 hours from 135°F to 70°F and within a total of 10 hours from 135°F to 41°F. Please <del>please</del> use one of the approved cooling methods. Document given.</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
tomatoes	cold hold	39°F	ham/bean soup	cooking	112°F
gravy	hot hold	173°F	pizza sauce	cold hold	35°F
roast beef	cooking	163°F	chicken dumplings	cooking	184°F
mashed potatoes	cooking	163°F			
bacon	cold hold	40°F			
Ham	cold hold	42°F			
sausage patties	cold hold	36°F			
Inspected by Yanna Schuttema	R.S./SIT# 1164029	Licensor DCHD			
Received by Katie Auld		Title		Phone	