

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>V3JDBA 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 <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

<input checked="" 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

**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

**Food**

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 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
<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

**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

**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

**Equipment, Utensils, and Linens**

<input type="checkbox"/> 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 type="checkbox"/> 4.3 Location and installation

**Physical Facilities**

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

**Administrative**

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 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 discard date of 4/20. PIC voluntarily discarded gravy at time of inspection.

Inspected by <i>Laura Schintenc</i>	R.S./SIT # <b>116-4029</b>	Licenser <b>DCHD</b>
Received by <i>Vicki Delk</i>	Title	Phone

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility V <sup>3</sup> J 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 7<sup>th</sup> 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.

6.1A) 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 Schmitz</i>	R.S./SIT # 164029	Licensgr. DCHD
Received by <i>Vicki Bell</i>	Title	Phone

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Continuation Report

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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.

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937.548.4196 x225

2.4) 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 Schuster	R.S./SIT # 11040291	Licenser DCHD
Received by Vicki Dell	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility V3J DBA Back in Time	License number L6	Date 4/24/17
Address 1249 Sweitzer St Greenville	Category/Descriptive CHS	
License holder Vicki Delk	Inspection time (min)	Travel time (min)

**Comments:**

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.

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 16 hours from 135°F to 41°F. Please ~~place~~ use one of the approved cooling methods. Document given.

**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 Lana Schutte	R.S./SIT# 164029	Licensors DCHD			
Received by Vicki Delk	Title	Phone			