

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>V4 J DBA Back In time</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>6</b>	Date <b>10-13-17</b>
Address <b>1249 Sweitzer St. Greenville</b>		Category/Descriptive <b>C45</b>	
License holder <del>V4 J DBA</del> <b>V4 J INC. DBA Back In time</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

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
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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
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

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
<input checked="" type="checkbox"/> 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)** Employee with level 2 is no longer here. At least one person with supervisory & management responsibility shall have level 2 food safety training. Repeat

**(2.4C)** No written procedures for vomiting or diarrheal accidents. A policy is needed for employees to follow. An example will be mailed. Repeat

**(6.1A)** Observed paint peeling in mens & Womens restroom ceiling. Discussed ceilings shall be smooth, easily cleanable & non absorbent. repeat.

Inspected by <b>Megam Kellew</b>	R.S./SIT # <b>143136</b>	Licensor <b>Barke CO HD</b>
Received by <b>[Signature]</b>	Title	Phone

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name V#7 DBA Back In Time	Type of inspection Standard
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Violation(s)/Comment(s)

(6.1M) Observed an opening under back loading door. My pen could easily fit under opening. Discussed outer openings shall be protected from entry of pest rodents by tight, self closing solid doors. Please repair.

(6.4B) Observed debris on walls around bag in box, behind equipment, & storage areas. Discussed facility shall be kept free of debris. Please move items & clean areas around them.

Inspected by Megan Keller	R.S./SIT # 143/36	Licenser Darke Co ID
Received by [Signature]	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility V&T DBA Back In Time Cafe	License number 6	Date 10-13-17
Address 1249 Sweitzer St. Greenville,	Category/Descriptive C4S	
License holder V&T DBA Back In Time Cafe	Inspection time (min)	Travel time (min)

**Comments:**

IV) No level 2 training available.  
Training was required since March 1st.

Discussed day item is prepared counts  
as day 1.

**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
soup 1	Hot Hold	136°F	gravy	Hot Hold	165°F
soup 2	Hot Hold	157°F	green beans	Hot Hold	180°F
sausage gravy	Hot Hold	180°F	lettuce	Cold Hold	38°F
mixed veggie	Hot Hold	200°F	tomato slice	Cold Hold	39°F
meat loaf	Hot Hold	180°F	cole slaw	Cold Hold	38°F
mashed potatoes	Hot Hold	147°F			
beer	Hot Hold	180°F			
Inspected by Megan Kellu	R.S./S.U.# 11313p	Licenser Darke Co #10			
Received by [Signature]	Title	Phone			