

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Whistle Stop Bar & Grill	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 462 203	Date 5/30/17
Address 200 S. Main St. Ansonia	Category/Descriptive C48		
License holder Andrew Riffle	Inspection time (min) 40	Travel time (min) 15	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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
2.4	Supervision

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

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

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

Equipment, Utensils, and Linens

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

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
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

- PIC stated cold hold thermometers have been ordered and will be put in cold hold units once they arrive.

- Light shield has been ordered for the walk-in cooler.

All other previous violations have been corrected at this time.

Note: A-OK has submitted paperwork for hood system.

Inspected by <i>Jana Schuiteman</i>	R.S./SIT # 164029	Licensors DCHO
Received by <i>[Signature]</i>	Title	Phone

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Whistle Stop	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 203 1162	Date 5/23/17
Address 200 S Main St Ansonia	Category/Descriptive C4S		
License holder Andrew Riffle	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) 1 WK		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 type="checkbox"/>	2.4 Supervision

<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

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 checked="" 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 checked="" type="checkbox"/>	4.0 Materials for construction and repair
<input checked="" type="checkbox"/>	4.1 Design and construction
<input 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)

3.2C) Observed raw sausage patties being stored above lettuce and cheese in the grill prep table. Discussed RTE foods shall be stored above raw products.

3.4F) Observed butter sitting out on the counter. Butter was temped at time of inspection and it was 72°F. PIC voluntarily discarded the butter at time of inspection. Discussed that all TCS RTE foods shall be maintained at 41°F or below. Critical.

Inspected by Xana Schunter	R.S./SIT # 164029	Licenspr DCHD
Received by [Signature]	Title	Phone

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Continuation Report

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Name of Facility Whistle Stop	Type of visit Standard	Date 5/23/17
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Violation(s)/Comment(s)

3.4G) Observed pies in walk-in cooler with no date marking. Also observed 8 day shelf-life being used throughout the facility. Discussed all TCS RTE foods shall be date marked for 7 days and consumed/discarded by the 7th day. The day item is prepared/opened counts as Day 1. Critical. Example calendar given.

4.14) Several prep tables and cold holding units are missing their thermometers. Discussed that every colding unit shall be equipped with a ^{temperature} ~~cat~~ measuring device. Please replace.

6.01I) Observed no shield on light bulb on the walk-in cooler. Discussed light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is exposed food.

3.4D) Observed a pot of chili at 83°F. PIC stated product just came out of cooler to be divided into smaller containers. Discussed cooked time/temperature controlled for safety food shall be cooled within 2 hours from 135°F to 70°F.

Inspected by <i>Sandra Schuler</i>	R.S./SIT # 16-4029	Licensor DCHD
Received by <i>[Signature]</i>	Title	Phone

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Violation(s)/Comment(s)

3.4D cont.) PIC placed product back on stove to reheat chili to 165°F. Discussed to divide product into shallow pans prior to cooling so products will cool properly. Critical.

New equipment: M3 Turbo air freezer Model # M3F24-1 ETL Listed, Cres-Cor Crown-X Model # H339UA (chicken holder).

Delivery at time of inspection.

Inspected by <i>Laura Schuntera</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>[Signature]</i>	Title	Phone