State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility

Whistle Stop Ba	r 3 Grill		1162	5 30 17		
200 S. Main St	. Ansonia		Category/Descriptive	, ,		
License holder		Inspection time (min)	ravel time (min)	Other		
Andrew Riffle		40	15			
Type of visit (check)		F	follow-up date (if required)	Sample date/result (if required)		
☐ Standard ☐ Foodk ☐ Complaint ☐ Prelicensing ☐ Const	_ ,	,				
3717-1 OAC Violation Checked						
Management and Personnel			Poisonous or Toxic Ma			
2.1 Employee health	4.4 Maintenance and opera		7.0 Labeling and identification			
2.2 Personal cleanliness	4.5 Cleaning of equipment a		4	plies and applications		
2.3 Hygienic practices	4.6 Sanitizing of equipment	and utensils	7.2 Storage and dis	play separation		
2.4 Supervision	4.7 Laundering	-	Special Requirements			
Food	4.8 Protection of clean item)S	8.0 Fresh juice production			
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		8.1 Heat treatment	dispensing freezers		
3.1 Sources, specifications and original containers	5.0 Water		8.2 Custom process	ing		
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3 Bulk water mac	hine criteria		
3.3 Destruction of organisms	5.2 Mobile water tanks		8.4 Acidified white	rice preparation criteria		
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid wa	aste and rainwater	9.0 Facility layout a	nd equipment specifications		
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and	l returnables	20 Existing facilitie	s and equipment		
	3.6 Discarding or reconditioning unsafe, adulterated 7. Special requirements for highly susceptible populations Physical Facilities			Administrative		
3.7 Special requirements for highly susceptible populations	6.0 Materials for construction	on and repair	901:3-4 OAC			
Equipment, Utensils, and Linens	★ 6.1 Design, construction, and		3701-21 OAC			
4.0 Materials for construction and repair	6.2 Numbers and capacities	· · · · · · · · · · · · · · · · · · ·	1 1 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3			
X 4.1 Design and construction	6.3 Location and placement		- ·			
4.2 Numbers and capacities	6.4 Maintenance and opera					
4.3 Location and installation			_			
Violation(s)/Comment(s)						
	10011 1100		1	λ ~,		
- MC Stated Cold Orderedand Will	hold the	rmome-	ters nav	e Deen		
Orderedand will they arrive.	vo pur i	1 Cold 1)	01d. UNI	S OFICE		
	1	1 0	• • • • • • • • • • • • • • • • • • •	· · · · · · · · · · · · · · · · · · ·		
- Light Shield has	<u>neen order</u>	red tor	the wo	ulk-in		
Cooler.						
All allage tocomore	violations la	VALIA 100010	100000	1		
All other previous	AIDIMIDNIZ A	inve veen	Corrected	d at		
this time.						
Ahte A-OK los Submitted haran-lark for land and						
Note: A-OK has submitted paperwork for hood system.						
Inchactbothy	IDC/CIT #	II iaaaaa				
Inspected-by Churterman 164029 Licensor DCHO						
Received by Title Phone						
HEA 5302 2/12 Ohio Department of Health AGE 1268 2/12 Ohio Department of Agriculture	Distribution: Top copy—Oper	rator, Bottom copy—Loca	I health department	ng of		
AGR 1268 2/12 Ohio Department of Agriculture		••		pgof		

State of Ohio Standard Inspection Report

Autio	rity: Chapters 3/1/ and 3/15 Unio Revis		
Name of facility	.1	icense number 203. Date	
I Whistle Stop	X FSO □ RFE	Hb2 5/23/17	
Address		Category/Descriptive	
ISU) S Main St &	tosonia	('45	
License holder	11.0011101	ravel time (min) Other	
Andrew Kittle			
Type of visit (check)		Follow-up date (if required) Sample date/result (if required)	
☐ Standard ☐ Follow up ☐ Foodb	,	INK	
Complaint Prelicensing Consu	ultation	1 / / /	
3717-1 OAC Violation Checked		,	
Management and Personnel		Poisonous or Toxic Materials	
2.1 Employee health	4.4 Maintenance and operation	7.0 Labeling and identification	
2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils4.6 Sanitizing of equipment and utensils	7.1 Operational supplies and applications	
2.3 Hygienic practices 2.4 Supervision	4.6 Sanitizing of equipment and utensils 4.7 Laundering	7.2 Storage and display separation	
	4.8 Protection of clean items	Special Requirements	
Food		8.0 Fresh juice production	
3.0 Safe, unadulterated and honestly presented 3.1 Sources, specifications and original containers	Water, Plumbing, and Waste	8.1 Heat treatment dispensing freezers	
3.1 Sources, specifications and original containers 3.2 Protection from contamination after receiving	5.0 Water	8.2 Custom processing	
3.3 Destruction of organisms	5.1 Plumbing system 5.2 Mobile water tanks	8.3 Bulk water machine criteria	
X 3.4 Limitation of growth of organisms	5.3 Sewage, other liquid waste and rainwater	8.4 Acidified white rice preparation criteria 9.0 Facility layout and equipment specifications	
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables	20 Existing facilities and equipment	
3.6 Discarding or reconditioning unsafe, adulterated			
3.7 Special requirements for highly susceptible populations	Physical Facilities	Administrative	
Equipment, Utensils, and Linens	6.0 Materials for construction and repair 6.1 Design, construction, and installation	901:3-4 OAC 3701-21 OAC	
4.0 Materials for construction and repair	6.2 Numbers and capacities	3701-21 OAG	
4.1 Design and construction	6.3 Location and placement	-	
4.2 Numbers and capacities	6.4 Maintenance and operation		
4.3 Location and installation		• · · · · · · · · · · · · · · · · · · ·	
Violation(s)/Comment(s)			
13.2() Observed ray	v sausage patties '	heing stored above.	
	• (/)		
1 Lettuce and Choo	Do in the grill g	preptable. Discusse	
KTE Foods Shal	1 be, Stored abo	ve raw products.	
2115 100			
3.4F) () bserved butte	er Sitting out on +	110 Counter Butter	
was tembed at	time of Ynspection	and it was 72°F.	
DIC Walustavil dia	action of the facilities of		
PIO MOINNIAMINA CITS	caraca the butter o	nt time of inspection	
Discussed that all	TOS RTE O'Frods Sho	all be, maintained	
at 41°F or bol	ow. Critical.		
at 41" for bel	ow. Chillean		
	In a form it		
Inspected by	R.S./SIT # Licenspr	α	
Mullin Mullin	781 10 1041 V	Phone	
Indeed, by	Title	FILIDITE	
WEA 5202 8110 ONE DOLLARD STATE	Distribution: Top conv. Operator Potters conv. Le-	al health department	
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State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility	Type of visit Date
Whistle Stop	Standard 5/23/17
Violation(s)/Comment(s)	
3.4G) Observed ples in walk-in coo	ler with no date
Marking. Also observed 8 day she	elf-life beingused
throughout the facility. Discussed	ILL TCS RTE foods
shall be date marked for 7 days discarded by the M+n day. The day	s and consumed/
discarded by the M+n day. The day	+ item is prepared
ovened counts as Day 1. Critica	il. Example
calendar given.	<u> </u>
J	
4.14) Several preptables and col	d holding units
are missing their thermometers.	Discussed that
are missing their thermometers.	With a confirmeasuring
device. Please replace.	
(0:1I) Observed no shield on light	bulb on the
Walk-in cooler Discussed light bulbs	. Shall be Shielded,
coated or otherwise Shatter - résistant in	areas where there
15 exposed food.	
3.40) Observed a pot of Chili at 83°F.	PIC Stated product
just came out of cooler to be divided in	nto Smaller containers
Discussed cooked time temperature contr	ollect for Safety food
Shall be cooled within 2 hours from	135°F to 70°F.
Inspected by R.S./SIT # Licensor 1 0 4 020	NHO (
Received by Thile	Phone
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State of Ohio Continuation Report

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Name of Facility Whistle, Stop	Type of visit Standard	Date 5/23/17
Violation(s)/Comment(s)		
3.40 cont.) PIC placed product	back on St	TOVE
to reheat Chili to 165°F.	Discussed to	divide
product into shallow pans so products will cooled pro	Diror to co	poling
SO products will copless pro	perly, Critical	
	: /	
New equipment: M3 turbo air	Freezer Mo	del#
M3F24-1 ETL Listed , Cre	S-Cor Crown) - ×
Model # 4339UA8 (chicken holde	r)	
	- uy	
Delivery at time of in	spection.	
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is a second seco		
Inspected by R.S./SIT # 110 4009 Li	icensor	• .
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