

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 203	Date 12/4/17
Address 200 S. Main Street Ansonia		Category/Descriptive C45		
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"/> Precicensing <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

<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

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
<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

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

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

Physical Facilities

6.0	Materials for construction and repair
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)

3.4G) Observed sliced ham and sausage patties not dated at time of inspection. PIC dated items with the correct date at time of inspection. Discussed all TCS RTE foods shall be date marked if held at the facility for more than 24 hours for a maximum of 7 days and discarded by the 7th day. Critical. Corrected.

4.4S) Observed single use articles being re used throughout the facility. PIC said she plans to replace them soon. Discussed single service articles may not be re used.

Inspected by <i>Julia Schuytman</i>	R.S./SIT # 164029	Licenser DEND
Received by <i>[Signature]</i>	Title Manager	Phone

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

12/4/17

Facility name Whistle Stop Bar & Grill	Type of inspection Standard
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Violation(s)/Comment(s)

3.4D) Observed chili sitting out on the counter and was temped @ 111°F. PIC stated it was took off the stove an hour ago. Product was rechecked at the two hours and it was temped @ 103°F. Facility will Reheat product to 165°F and place it in shallower pans and try to get it in to walk in sooner. Discussed cooked time/temperature foods shall be cooled within 2 hours to 70°F and additional 4 hours to 41°F. Critical. Product was reheated to 175°F during inspection. Corrected!

4.1K(K) Observed (black) Samsung Stove ~~was in use~~ in use in kitchen. During a previous inspection facility was told if household equipment goes out then it shall be replaced with commercial grade. PIC stated the old oven went out several months ago. Discussed food equipment that is acceptable for use in an FSO shall be approved by a recognized food equipment testing agency. One month given to aquire a commercial unit. Prior to purchasing please send the specification sheet to the health department @ laura.schwieterman@darke.county.health.org

Inspected by Laura Schwieterman	R.S./SIT # 164029	Licensor DCHD
Received by [Signature]	Title Manager	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Whistle Stop Bar & Grill	License number 203	Date 12/4/17
Address 200 S. Main St Ansonia	Category/Descriptive C4S	
License holder Andrew Riffle	Inspection time (min)	Travel time (min)

Comments:

1) Observed sliced ham and sausage patties not dated. Discussed all TCS RTE foods shall be date marked for 7 days and discarded by the 7th day to limit growth. PIC dated products at time of inspection.

- Observed chili sitting out on the counter and was @ 111°F. PIC stated it was taken off the stove 1 hour ago. Product was rechecked at ~~the~~ two hours and it was 103°F. The facility will reheat product to 165°F and place it into shallower pans to ensure it will cool to 70°F in 2 hours and 41°F in additional 4 hours.

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
Hamburger	cold hold	36°F	tomatoes	cold hold	40°F
Ham	cold hold	37°F			
Chili	cooling	111°F			
lazzanga	cooking	191°F			
Gravy	hot hold	196°F			
cheese	cooking	146°F			
eggs	cooling	57°F			
Inspected by <i>Jana Schuiteman</i>	R.S./SIT# 16-4029	Licensor DCHD			
Received by <i>[Signature]</i>	Title Manager			Phone	