

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Wooden Spoon		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 4	Date 1/5/18
Address 9190 US Rt. 127 Versailles, OH 45380		Category/Descriptive C38		
License holder Theresa Duteau		Inspection time (min) 150	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) Within 1 Week		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 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 checked="" type="checkbox"/>	3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/>	3.2 Protection from contamination after receiving
<input 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 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 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)

3.1(a) Observed a can that had been ~~seen~~ extremely dented. Discussed that food packages shall be in good condition and protect the integrity of the contents to prevent contaminants. * CORRECTED

3.2(c) Observed a bag of french fries stored on top of a tenderloin in the freezer. Discussed that food must be protected from cross contamination by storing the food in packages, covered containers, or wrappings. * CRITICAL * CORRECTED * REPEAT VIOLATION

3.2(k) Observed multiple handles of scoops stored on top of the food. Also observed a cup being used as a scoop. Discussed that all handles must be stored above the top of the food to protect the food.

Inspected by Anthony Weimer	R.S./SIT # 16-4147	Licensors DCHD
Received by Mark Bule	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Wooden Spoon	Type of visit C3S	Date 1/5/17
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Violation(s)/Comment(s)

3.2(A) Observed several bags of potatoes stored on the floor. Discussed that all food needs to be stored at least 6 inches above the floor to protect from contamination.

3.4(F) Observed multiple items in the prep table and walk-in cooler holding at 42-43°F. Discussed that all TCS foods need to be at 41°F or lower to protect the food from growth of bacteria. Monitored coolers during lunch rush. Please continue to monitor these units and if the food does not return to below 41°F needs to be discarded. * CRITICAL

3.4(G) Observed lettuce in the prep table that had been cut yesterday but not date-marked. All RTE, TCS foods shall be date marked after 24 hours and used or discarded within 7 days to prevent growth. * CRITICAL * REPEAT

Observed cole slaw with a use-by date of 12/10/17. Discussed that a FSO may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date for safety to prevent growth. * CRITICAL * CORRECTED

4.1(Y) Observed no thermometer in the prep table. Discussed that all cold-holding units shall be equipped with a temperature measuring device to monitor the food.

4.4(H) Observed the seal of the prep table being held on by duct-tape. Discussed equipment components such as doors, seals, and etc. shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

* Notes: Discussed food storage in the freezer, dumpster needs to be emptied, white microwave needs to be replaced, single-use containers, and inverting of containers.

Inspected by <i>Brittany Weitzel</i>	R.S./SIT # 116-4147	Licensors DCHD
Received by <i>Shane</i>	Title	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Wooden Spoon	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 4	Date 1/12/18
Address 91690 US Rt 127 Versailles, OH 45380		Category/Descriptive C3S	
License holder Theresa Buteau	Inspection time (min) 35 min	Travel time (min)	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"/> 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

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
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)

Observed both the prep refrigerator and the walk-in cooler holding below 41°F. Please continue to monitor these coolers and ensure they are 41°F and below. * Previous violation CORRECTED.

Observed potatoes on a small crate in walk-in cooler. Please place more crates underneath to ensure 6" above floor.

Observed scoop handles above the top of the food. Please continue to store handles above the top of the food. * Previous violation CORRECTED.

Observed the seal of the prep table now glued to hold. * Previous violation CORRECTED.

Observed a thermometer in the prep refrigerator. * Previous violation CORRECTED.

* Notes: Dumpster was emptied, white microwave was removed, inverting plates is better. Please continue to date-mark all RTE TCS foods remaining after 24 hours.

Inspected by Brittany Weitzel	R.S./SIT # 16-4147	Licensor DCHD
Received by Theresa Buteau	Title owner	Phone