

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Blue & White Tiki Tavern</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>216</i>	Date <i>3-6-18</i>
Address <i>25 N. Main St. P.O. Box 22 North Star</i>		Category/Descriptive <i>C3S</i>	
License holder <i>NICK BROERMAN</i>	Inspection time (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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		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	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
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)

- Date marking looks much better. Please stay on top of it & discard items after 7th day to limit growth.

- Employee health policy available. Discussed all employees shall sign policy.

- level 2 training certificate available.

- Nyco Table Time Food Service Sanitizer for non food & food contact surfaces available with corresponding test strips. & Steramine tablets available with corresponding test strips

Inspected by <i>Megan Keller</i>	R.S./SIT # <i>143136</i>	Licensor <i>Barke Co #110</i>
Received by <i>[Signature]</i>	Title	Phone

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Blood-Whistle Tavern	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 216	Date 2/9/18
Address 25N Main St. PO Box 22 NORMAN OH 43081	Category/Descriptive RC3S		
License holder NICK BROEMAN	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 specify		Follow-up date (if required)	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 checked="" 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 type="checkbox"/>	3.1 Sources, specifications and original containers
<input 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

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

Equipment, Utensils, and Linens

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

Violation(s)/Comment(s)

✓ 3.4(A) observed sliced meats dated 1/25/18 + thawed ^{pre-cooked} meat dated "opened" 1/26/18. ALL TCS RTE food needs to be date marked for 7 days to prevent bacteria growth. ~~critical~~ violation corrected - PIC discarded food

✓ 3.4(B) observed packaged mushrooms w/out date marking. ALL TCS RTE food needs to be date marked for 7 days. PIC corrected by discarding. ~~critical~~ violation

✓ 2.4) Employee health policy unavailable at inspection. PIC will provide policy is signed + available at next inspection

Inspected by Aileen Magallon RSM	R.S./SIT # 3203	Licenser Duke County
Received by [Signature]	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Blow White Tiki Tavern	Type of visit Standard	Date 2/9/18
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Violation(s)/Comment(s)

2.A) Level 2 Training Certificate needs to be available at inspection. An FSD's must have a person certified in level 2 training.

4.2, 4.4, 4.5) NO sanitizer was available. PIC stated he could use bleach but all test strips are first ammonia. Please assure that either chlorine or quat is used & obtain proper test strips. All dishes must be sanitized & all food contact surfaces must be wiped down after use or at least every 4 hours. Please use bleach until decision is made. *Critical violation

MUST perform reinspection for sanitizer - call to schedule at 548-4196 x 206 Megan Keller

THANKS!

Inspected by Megan Keller, RSM	R.S./SIT # 3203	Licensors Darke County
Received by [Signature]	Title	Phone