

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Burger King # 6623	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 152	Date 9/27/17
Address 423 Wagner Ave Greenville		Category/Descriptive C4S	
License holder Tom King LLC	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)	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 checked="" type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input checked="" 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 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 type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input checked="" type="checkbox"/> 6.3 Location and placement
<input checked="" 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)

2.4B) PIC stated chicken patties are cooked to 155°F. Discussed chickens internal temperature should reach 165°F for at least 15 seconds. Critical, During inspection product was temped at 183°F.

3.4I) PIC stated they use time as a public health control for lettuce, mayo, cheese & tomatoes. PIC stated products are marked with a 4 hour sticker and if their is product left it is discarded at the 4 hour mark. At the time of inspection no written procedures were available to hold the BTE food with time w/o temperature.

Inspected by <i>Amy Schuterman</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>Debbie DeGruen</i>	Title	Phone

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Violation(s)/Comment(s)

3.4I CONT.) Please provide the health department with the written procedures by Wednesday, Oct 4th 2017.

4.1Y) No temperature measuring devices in the following units: fry cooler, walk-in, salad prep refrigerator, soft serve cooler. Discussed cold holding equipment used for time/temperature controlled for safety food shall be equipped with at least one integral temperature measuring device that is located to allow easy viewing of temperature for food safety.

4.5A) Observed build-up of debris below drainage system, main prep line, by back up window room and in the fry scoop area. Discussed non-food contact surfaces shall be kept free of accumulation of food residue & dirt. Please clean on a more frequent basis.

6.4A) Observed both the walkin cooler & freezer doors not shutting properly. PIC mentioned maintenance has temporary repaired the cooler door, but it typically still is open 1/2 to 1 in from the seal. PIC stated freezer door has not shut due to ice build up for several

Inspected by <i>Shirley Schuster</i>	R.S./SIT # 16-41029	Licenser DCHD
Received by <i>Shirley Schuster</i>	Title	Phone

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Violation(s)/Comment(s)

6.4A cont) months. Please repair doors so the units can maintain food products at the correct temperatures. Discussed the physical facility shall be maintained in good repair.

3.4I(2)(d) Observed 4 pans of lettuce and 1 pan of tomatoes to be discarded at 2pm. Products were voluntarily discarded at time of inspection. Corrected at time of inspection.

2.4 C) No employee health policy at time of inspection. PIC stated employees have signed it but unknown during inspection. Discussed food and conditional employees are informed in a verifiable manner of their responsibility to report to the PIC information about their health as it relates to diseases transmissible through food.

Inspected by <i>Laura Schuler</i>	R.S./SIT # 164029	Licensors DCHD
Received by <i>Debra McGuire</i>	Title	Phone

Critical Control Point Inspection

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Comments:		
<p>VI) PIC stated chicken patties are cooked to 155°F. Discussed chicken internal temperature should reach 165°F for 15 seconds. Critical.</p> <p>* Now Serve Safe certificate available, -still need ODH certificate.</p>		

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	hot hold	199°F	ice cream	cold hold	38
tomatoes	hold	75°F →	time as a public health control		
chicken	hold (hot)	183°F			
chicken chunks	hot hold	138°F			
lettuce	cold hold	39°F			
choc. milk	cold hold	38°F			
ham (sliced)	cold hold	33°			
Inspected by Jana Chuntana	R.S./SIT# 16-4029	Licensor DCHD			
Received by Renee Agnew	Title	Phone			