

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BG's	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 55	Date 1/3/18
Address 26 N. Main St. North Star, OH		Category/Descriptive C35	
License holder How Enterprises	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"/> Preclicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) 1 Week	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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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

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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.2(C) Observed hamburger, chicken, and ham over onions, eggs, and cheese sauce. Discussed that food shall be stored according to the temperature they need cooked to prevent cross-contamination. * CRITICAL

3.4(G) Observed lettuce, chimichanga's, and burrito's not date-marked. Discussed all RTE, TCS foods shall be date marked after 24 hours and used/discarded after the 7th day to prevent growth of bacteria. * CRITICAL * CORRECTED

4.5(A) Observed a build-up of food debris on the sides of the cabinets and fryers. Discussed that non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please clean this area.

Inspected by Brittany Witzel	R.S./SIT # 16-4147	Licensor DCHO
Received by Sue Lyne	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>EG's</i>	Type of Inspection <i>Date = 7/13/18</i>	<i>C3S</i>
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Violation(s)/Comment(s)

6.4(D) Observed a build-up of food debris on the hood system. Discussed that hood ventilation systems shall be cleaned at a frequency to not allow a source of contamination by dust, dirt, and other materials. Please clean hood system.

Notes: Discussed best by dates on food. Please monitor your food inventory. Discussed that trash is being placed in bags and picked up during town trash day. Discussed that specs will be needed for the oven in the kitchen.

Inspected by <i>Brittany Metzger</i>	R.S./SIT # <i>16-4147</i>	Licenser <i>OCHD</i>
Received by <i>Sue Lyno</i>	Title	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>OG's</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>55</i>	Date <i>1/10/18</i>
Address <i>26 N Main St North Star OH</i>		Category/Descriptive <i>C38</i>	
License holder <i>Prime Enterprises</i>	Inspection time (min) <i>30 min</i>	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 <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

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Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

*3.4(G) Observed tomatoes, bacon, ham, and sausage date mark first day '19. Discussed that all RTE, TCS foods shall be used or discarded after the 7th day to prevent the growth of bacteria. *CRITICAL* CORRECTED*

Notes: The build-up of food debris on the hood and sides of the cabinets and fryers have been cleaned. Please provide the manufacturer's information for the oven in the kitchen. Storage order has been corrected from last inspection. VIOLATION CORRECTED.

Inspected by <i>Antony Weitzel</i>	R.S./SIT # <i>16 4147</i>	Licensor <i>DCHD</i>
Received by <i>Sue Lynn</i>	Title	Phone