

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>1-26-18</i>
Address <i>25 N. Main St. P.O. Box 22 North Star</i>	Category/Descriptive <i>C35</i>		
License holder <i>Nick Broerman</i>	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

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	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
<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
6.4	Maintenance and operation

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

(3.4) Observed taco meat dated 12-28-17. owner discarded at time of inspection. Discussed all TCS RTE shall be date marked for 7 days & discarded after the 7th day to limit growth. critical. corrected.

(4.5) Observed a build up of food & sauce debris in bottom of refrigeration unit. Discussed non-food contact surfaces shall be clean sight to touch.

Inspected by <i>Megan Keller</i>	R.S./SIT # <i>143136</i>	Licenser <i>Darke Co HD</i>
Received by <i>Nick Broerman</i>	Title <i>owner</i>	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Blue & White Tiki Tavern	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 210	Date 1/11/2018
Address 25 N Main St. P.O. Box 22 Nardin Star		Category/Descriptive C35	
License holder Nick Broerman	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)

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Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

Facility closed at time of inspection. Hours say should be open at 4 pm & its 5pm.

419 336-1137

Inspected by Mingui Magoto, RS, MS	R.S./SIT # 3203	Licensor Darke County H.D.
Received by	Title	Phone