## State of Ohio **Standard Inspection Report**

Autho	rity: Chapters 3717 an	id 3715 Ohio Rev	ised Code				
Name of facility		Check one	License number		Date		
Dannie Daca		MSO □ RFE	1039		W-15-17		
Dannus Vace Address		Category/Descriptive		W.I.1-1 1			
4	Crosmilla N	N 46331	-	28,7			
License holder		In 10501 Inspection time (min)	Travel time (m		Other		
Danny Sairtmanon		1 ' ' '		,			
Type of visit (check)		20 min	Eollow up date	o /if roquirod)	Sample date/result (if required)		
Standard Follow up Foodl	oorne 🗌 30 day		Follow-up date (if required)		Sample date/result (ii required)		
☐ Complaint ☐ Prelicensing ☐ Const	ultation	/					
3717-1 OAC Violation Checked					,		
Management and Personnel			Poisono	us or Toxic Ma	terials		
2.1 Employee health	4.4 Maintenance and opera	ntion	7.0	Labeling and id	entification		
2.2 Personal cleanliness	4.5 Cleaning of equipment	and utensils	7.1				
2.3 Hygienic practices	4.6 Sanitizing of equipment	and utensils	7.2	Storage and dis	play separation		
2.4 Supervision	4.7 Laundering		Cnocial	Doguiromonto			
Food	4.8 Protection of clean item	4.8 Protection of clean items		Decial Requirements  8.0   Fresh juice production			
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		8.0	· ' '	dispensing freezers		
3.1 Sources, specifications and original containers	5.0 Water		8.2				
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3				
3.3 Destruction of organisms	5.2 Mobile water tanks	·	8.4		rice preparation criteria		
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid w	aste and rainwater	9.0	-	nd equipment specifications		
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and	d returnables	20		s and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities		Administ	trativa			
3.7 Special requirements for highly susceptible populations	6.0 Materials for constructi	on and ronair	Adminis	1:3-4 OAC			
Equipment, Utensils, and Linens	6.1 Design, construction, ar	<del></del>		01-21 OAC	·		
4.0 Materials for construction and repair	6.2 Numbers and capacities			01-21 OAG			
4.1 Design and construction	6.3 Location and placement						
4.2 Numbers and capacities	6.4 Maintenance and operation						
4.3 Location and installation							
Violation(s)/Comment(s)							
Almost all items in the sines	num talla	Associated as	11 1	. otdo	al II - Ealas		
Opened all Hernz in the bisso	<u>prep table now</u>	auk · Walned ou	HIL UAN	A - ZIB E	it the fame?		
hd Observed all Hems in the	shift arm and	nom gote-warn	ed on 49	ne aru-en	hedrolla valor si		
	1 1			là là			
to the table lid. Please continue	in inuk-manni bibb	noz. Monnai	MERET	<u> [E1]</u>			
But operated a partie of food	dative on the view	nees with his as	n 018 a	tered the	hamala had us		
1	Y.				19		
the muchine as best they coul	d. PIC Stated the	es se bucou p	lling IKE	nort ODE.	n areanville to		
date appointment to have oven	<u>cleaned is mad</u>	Q <u>,                                     </u>					
that the							
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Inspected by	R.S./SIT #	Licensor					
A The state of the							
Beceived by Title Phone							
Wary Havitynes	.4			1.51			
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AGR 1268 2/12/Ohio Department of Agriculture					pgof		

## **State of Ohio**

## **Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility		Check one Lic	cense number	Date			
Address Address		M)FSO □ RFE	1039	12/10/17			
	A Av. 110		itegory/Descriptive				
License holder  Ave	Greenville, OH 45	331	CSS	· · · · · · · · · · · · · · · · · · ·			
	•	saveth-ar	avel time (min)	Other			
Type of visit (check)		<b>10</b> 90					
Type of visif(check)  [X]Standard □ Follow up □ Foodl	oorne 30 day	Fo	llow-up date (if required)	Sample date/result (if required)			
Complaint Prelicensing Cons		, '					
3717-1 OAC Violation Checked							
Management and Personnel			Daisenous or Taxio Me	nto violo			
2.1 Employee health	4.4 Maintenance and opera	tion	Poisonous or Toxic Materials 7.0 Labeling and identification				
2.2 Personal cleanliness	4.5 Cleaning of equipment a		7.0   Labeling and identification   7.1   Operational supplies and applications				
2.3 Hygienic practices	4.6 Sanitizing of equipment	1	7.2 Storage and dis				
2.4 Supervision	4.7 Laundering						
Food	4.8 Protection of clean items		Special Requirements				
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		8.0 Fresh juice prod				
3.1 Sources, specifications and original containers	5.0 Water		<del>-    </del>	dispensing freezers			
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.2 Custom process 8.3 Bulk water mad				
3.3 Destruction of organisms	5.2 Mobile water tanks			rice preparation criteria			
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid wa	ste and rainwater		and equipment specifications			
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and	returnables		es and equipment			
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities						
3.7 Special requirements for highly susceptible populations	6.0 Materials for construction	n and renair	Administrative 901:3-4 OAC				
Equipment, Utensils, and Linens	6.1 Design, construction, and		3701-21 OAC				
4.0 Materials for construction and repair	6.2 Numbers and capacities		3701-21 0A0				
4.1 Design and construction	6.3 Location and placement						
4.2 Numbers and capacities	6.4 Maintenance and operat	ion					
4.3 Location and installation							
Waletian (a) (O and a state of a)							
Violation(s)/Comment(s)							
2.3(C) Observed employers with	no hair rostraints	Discussed that	food omnlance	lane 2			
	And I have the state of	o l l	ANT ARTHURAN	S MI			
effectively restrain hair or v	nen van lezhant	s such as not	2' hair litts' o	r visors. Please			
Obtain hair restraints.							
0.11/2		2					
3.4 (G) Upserved multiple items	in the pizza pre	nt ban sklof a	e 4aco oren	area such as			
cheep onions and meat not	date marked Discu	ssed that all 7	ICS, RTE for	ds shall be			
date marked for 7 days + disparded after the 7th day to limit arough of							
materia. * CRITICAL							
Promised have a filter of filter							
Inspected by	R.S./SIT #	Licensor	h Oun				
Drutteny Weblie	16-41		DCHD				
Received by Title Phone							
Mary Handegun							
HEA 5302 2/12 Ohlo Department of Health $^{\prime\prime}$	Distribution: Top copy—Opera	itor, Bottom copy—Local h	ealth department	1 0			

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## State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name	Type of inspection					
Danny's Place	C3S					
Violation(s)/Comment(s)						
3.4(G) Observed a couple bottles of hot save and	a bottle of galad dressing					
exceeding the use by date. Discussed that the food	service operation may not					
exceeding the use by date. Discussed that the food service operation may not exceed a manufacturer's use by date. * CRITICAL * CORRECTED						
4.5 (A) Observed a build-up of food debris on the	DIZZA and Sub oven.					
Discussed that equipment tood-contact surfaces shall be clean sight to touch.						
Please clean this oven. * CRITICAL						
4.8 (G) Observed mensils that had just been cleaned handle down. Discussed that						
clean and sanitized utensils shall be handled, displayed, and dispensed so						
that contamination of food-contact and lip-contact surfaces are prevented. Please						
have handle up.						
	.59					
* Progress being made on Kitchen reiling tiles.						
the first of the first of the first						
	<del></del>					
Inspected by R.S./SiT# Licensor						
Received by Title	D(H)					
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