

State of Ohio
Standard Inspection Report

SCANNED

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 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
X 2.4 Supervision

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
X 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

Equipment, Utensils, and Linens

4.0 Materials for construction and repair
X 4.1 Design and construction
4.2 Numbers and capacities
4.3 Location and installation

4.4 Maintenance and operation
X 4.5 Cleaning of equipment and utensils
4.6 Sanitizing of equipment and utensils
4.7 Laundering
4.8 Protection of clean items

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

Poisonous or Toxic Materials

7.0 Labeling and identification
7.1 Operational supplies and applications
7.2 Storage and display separation

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

Physical Facilities

6.0 Materials for construction and repair
6.1 Design, construction, and installation
6.2 Numbers and capacities
X 6.3 Location and placement
6.4 Maintenance and operation

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

2.4(B) 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.

3.4(I) 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 RTE food with time w/o temperature.

Inspected by <i>Anna Schuterman</i>	R.S./SIT # 164029	Licensed DCHD
Received by <i>Debbie O'Gorman</i>	Title	Phone

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Facility name	Type of inspection
Burger King # 6623	Standard

Violation(s)/Comment(s)

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

4.1V) 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 at a more frequent basis.

6.4A) Observed both the walk-in 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 front the seal. PIC stated freezer door has not shut due to ice build up for several

Inspected by <i>Maura Schuterman</i>	R.S./SIT # 16-41029	Licensor DCHD
Received by <i>John McGehee</i>	Title	Phone

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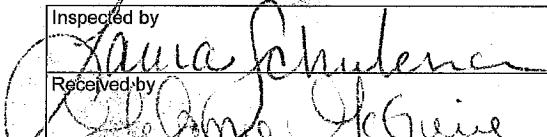
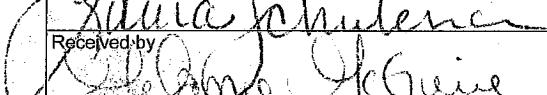
Facility name	Type of inspection
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Violation(s)/Comment(s)

(e.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.HI(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 	R.S./SIT # 164029	Licensor DCHD
Received by 	Title	Phone

Critical Control Point Inspection

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Address 423 Wagner Ave Greenville	Category/Descriptive C4S	
License holder Tom King LLC	Inspection time (min)	Travel time (min)
Comments: VI) PIC stated chicken patties are cooked to 155°F. Disagreed chicken internal temperature should reach 165°F for 15 seconds. Critical.		
* New Serve Safe certificate available - still need ODH certificate.		

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	190°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 Anna Phuntuna	R.S./SIT# 164029	Licensor DCHO			
Received by Jamie McGraw		Title		Phone	