

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Double M. Diner</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>157</i>	Date <i>3-21-18</i>
Address <i>534 S. Broadway Suite 104 Greenville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Michelle Walker</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"/> Precicensing <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
2.4	Supervision

<input checked="" type="checkbox"/>	4.4	Maintenance and operation
	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
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)**

*(4.4A) The door seal on 3 door refrigeration unit is pulling away from the door. Discussed equipment components such as door seals shall be kept intact, tight, & adjusted in accordance with manufacturer's specifications. Repeat. Please repair or replace.*

*\* Air gap available on ice machine.*

Inspected by <i>Megan Kellen</i>	R.S./SIT # <i>143136</i>	Licensor <i>Darke CO FID</i>
Received by <i>Michelle Walker</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Double M. Diner</i>	License number <i>157</i>	Date <i>3-21-18</i>
Address <i>534 S. Broadway Suite 104</i>	Category/Descriptive <i>C45</i>	
License holder <i>Michelle Walker</i>	Inspection time (min)	Travel time (min)

**Comments:**

PIC available to answer questions.

**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
<i>chili</i>	<i>Hot Hold</i>	<i>173°F</i>	<i>Broc. Salad</i>	<i>cold Hold</i>	<i>38°F</i>
<i>tuna salad</i>	<i>Cold Hold</i>	<i>35°F</i>	<i>ham &amp; bean</i>	<i>Cold Hold</i>	<i>38°F</i>
<i>ham &amp; bean</i>	<i>Cold Hold</i>	<i>37°F</i>	<i>pot. salad</i>	<i>Cold Hold</i>	<i>37°F</i>
<i>diced tomato</i>	<i>Cold Hold</i>	<i>30°F</i>			
<i>Sausage Gravy</i>	<i>Hot Hold</i>	<i>180°F</i>			
<i>ham &amp; bean</i>	<i>Hot Hold</i>	<i>181°F</i>			
<i>Cottage Cheese</i>	<i>Cold Hold</i>	<i>38°F</i>			
Inspected by <i>Megann Kellen</i>	R.S./SIT# <i>143136</i>	Licensor <i>Darke Co HD</i>			
Received by <i>Michelle Walker</i>	Title	Phone			