

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Comfort Inn</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>153</b>	Date <b>7-10-18</b>
Address <b>1190 E Ross Rd Greenville OH 45331</b>		Category/Descriptive <b>C II</b>	
License holder <b>Landmark Star Properties</b>	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
<input checked="" type="checkbox"/> 2.4	Supervision

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
<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

#### 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

#### Equipment, Utensils, and Linens

4.0	Materials for construction and repair
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

#### Violation(s)/Comment(s)

**3.4G** Hard boiled eggs shall be date marked upon opening of the package to assure they are not held more than 7 days.

**4.1K** An accurate metal stem thermometer shall be provided so that temperatures can be monitored.

**2.4 A2** An employee shall be present during hours of operation with level 2 ODH certification.

Inspected by <b>Carrie Untch</b>	R.S./SIT # <b>2534</b>	Licensor <b>DCHD</b>
Received by <b>John Maxwell</b>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Comfort Inn</b>	License number <b>153</b>	Date <b>7-10-18</b>
Address <b>1190 E Ross Rd Greenville</b>	Category/Descriptive <b>CTV</b>	
License holder <b>Landmark Star Properties</b>	Inspection time (min)	Travel time (min)

**Comments:**

III Observed good food handling practices. Washing in hand sink wearing gloves. No ~~eat~~ direct contact with RTE foods.

IV Breakfast attendant was knowledgeable about temperatures - cooking + holding. Also of proper sanitization procedures of equipment. Log of dish machine temperatures are recorded weekly. Note: Dishwasher is run dx to ~~reach~~ <sup>attain</sup> proper sanitization temperature of 160°F. Note: <sup>Breakfast attendant/manager have checked</sup> hold certifications, but must have level 2 from ODH.

V Foods come from approved source US Foods/Carbon most foods come frozen. All breakfast meats/eggs are pre-cooked then heated to 165°F in microwave and held > 135°F. Note: A metal stem thermometer should be provided so temperatures can be monitored. Usually foods are discarded daily. About 2x a week an item <sup>is cooked + reheated</sup>.

VI Proper cooking/holding temperatures at the time of inspection. Using time as a health control for waffle batter. Prepared + refrigerated then held twice in unit for 4 hours then discarded was 43°F ~~at~~ after 4 hours. Should not exceed 135°F. Records are maintained.

**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
Sausage link	hot hold	147°F			
scrambled eggs	hot hold	150°F			
* Waffle batter	Time/holding	43°F			

Inspected by <b>Garrigo Wilton</b>	R.S./SIT# <b>2534</b>	Licensor <b>DCMD</b>	
Received by <b>Don Marshall</b>		Title	Phone