

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Montage</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1107</b>	Date <b>6-29-18</b>
Address <b>527 S. Broadway Greenville</b>		Category/Descriptive <b>CYS</b>		
License holder <b>MACC Ltd</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 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

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
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

3.4(c) Tuna salad and ham salad were 48°F + 46°F respectively at the time of inspection. All RTE/TCS foods shall be held at 41°F or below. Black risers were removed from case to facilitate improved cooling + circulation. Items on the left side of the cooler were ~36°F. Critical - ~~Monitor~~ Monitor + discard items if temperature can not be attained.

Checked Temps p.m.  
all foods maintain 41°F or less  
Violation Corrected. *Amber*

Inspected by <i>Carmie Pulone</i>	R.S./SIT # <b>2534</b>	Licensors <i>Dave Co HD</i>
Received by <i>[Signature]</i>	Title <i>owner</i>	Phone <b>548-1970</b>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Montage</b>	License number <b>1107</b>	Date <b>6-29-18</b>
Address <b>5275 Broadway brexville</b>	Category/Descriptive <b>CYS</b>	
License holder <b>MACC Ltd.</b>	Inspection time (min)	Travel time (min)

**Comments:**

\* 3.4 (C) Tuna + Ham salad were 48°F/46°F. RTE/ICS foods shall be kept 41°F or below. Left side of display case temperatures were 36°F. Display covers on right side were removed to facilitate improved cooling/air flow. Monitor accordingly. Recommend chilling ingredients also before prep to facilitate maintenance of temperatures 41°F or below.

Reheat soups to 165°F

PIC demonstrated knowledge of food protection. Ice baths are used for cooling soups/chicken. Items in facility are date marked with discard dates.

Employee health policy is in place. Appropriate sanitizer concentrations are being utilized for warewashing & wiping cloth buckets.

Pie case 38°F

2 door upright 33°F

Outdoor walkin 38°F

**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
Kraut	single door prep holding	38°F	Potato soup	reheating	130°F
Black Bean + Rice	single door prep holding	37°F	Potato soup	reheating +40 min	156°F *
Ham	2 door cooler holding	36°F	Veg soup	reheating	150°F
Pesto Mayo	2 door cooler holding	36°F	Veg soup	reheating +40	166°F
Bacon tomato	holding salad case	38°F			
Crab salad	holding salad case	39°F	* ham salad	holding salad case	46°F
* Tuna - made today	holding salad case	49	* Tuna	holding salad case +40	48°F
Inspected by <i>Carlye Winton</i>	R.S./SIT# <b>2534</b>	Licensors <b>- DCHD</b>			
Received by <i>[Signature]</i>	Title <b>Owner</b>	Phone <b>548-1950</b>			