

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Palace Coffee		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 141	Date 7-10-18
Address 537 S Broadway Suite 101 Greenville		Category/Descriptive CYS		
License holder Palace Coffee		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input checked="" 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
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)

A follow up inspection of refrigeration units 10:30am.

Noted the following: All units maintaining 41°F or below

- Beverage Air Upright 39°F*
- Artic Air Upright 38°F*
- New P.e Case 37°F*

The 2 door reach in is being replaced. No food is being stored. It was not in use at the time of inspection a new unit is on order. Lunch is not being served until the new unit arrives.

Inspected by <i>Carrie Weston</i>	R.S./SIT # 2539	Licenser DCMD
Received by <i>Allen W. An</i>	Title	Phone

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Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Palace Coffee LLC</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>141</i>	Date <i>7/3/18</i>
Address <i>5375 Broadway Suite 101 Eville</i>		Category/Descriptive <i>C45</i>		
License holder <i>Palace Coffee</i>		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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)

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Management and Personnel

<input type="checkbox"/>	2.1 Employee health
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<input checked="" type="checkbox"/>	2.3 Hygienic practices
<input checked="" type="checkbox"/>	2.4 Supervision

Food

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<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
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<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

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

<input checked="" type="checkbox"/>	4.4 Maintenance and operation
<input checked="" type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
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Poisonous or Toxic Materials

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Violation(s)/Comment(s)

** Came with letter regarding critical violation of 7/2/18 visit.*

Pie unit reading 52°F at beginning of visit & 48°F at end of visit. Baggage Heating of Air just left. Pie unit must be holding at a temperature of 41°F & below before using. NO HEMS in at 1 med inspection

one door upright still holding good at 39°F

Inspected by <i>Sergio Negrolo, R.S., MS</i>	R.S./SIT # <i>320A</i>	Licensors <i>Dalke Co.</i>
Received by <i>Carina N. Hodge</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Palace coffee</i>	Type of inspection <i>follow-up</i>
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Violation(s)/Comment(s)

9.4) Other upright refrigerator's ambient air temperature reading at 43°F. All equipment must remain in good repair + temp needs to be 41°F + below. Checked sour cream at 34°F + salad was 37°F. Please assure ambient temperature is 41°F + below at all times. Employee stated unit had not been in much at all. () Highly recommend a cooling unit for kitchen or more reliable refrigerator.*

Prep table is at 42.5 but no food is being stored in the unit at this time. Please assure ambient temperature is 41°F or below before use.

2A) PIC needs to be knowledgeable in food safety. Temperature logs are good but action is not being done when temperature is not meeting 41°F + below. All food needs to be discarded if over a 4 hr period it is out of temperature.

Inspected by <i>Mingui MAGUOD, RONS</i>	R.S./SIT # <i>3203</i>	Licenser <i>DARK CO. HEALTH</i>
Received by <i>Shirley Hodge</i>	Title	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Palace Coffee LLC</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>141</i>	Date <i>6-28-18</i>
Address <i>537 S Broadway Suite 101 Greenville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Palace Coffee</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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

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Violation(s)/Comment(s)

** 3.4 Front pie display case and 1-door upright refrigerator in kitchen were both exceeding an ambient air temperature of 50°F at the time of inspection. Food items inside had internal temperatures of ~48°F. All RTE/TCs foods shall be maintained at 41°F in cold holding units. Foods were removed to colder units until repairs can be made. CRITICAL VIOLATION*

4.1K Food temperature measuring devices shall be accurate +/- 1°F. Metal stem thermometer when placed in ice was reading 38°F. Adjust as needed or replace.

Inspected by <i>Carrie Winton</i>	R.S./SIT # <i>2534</i>	Licensor <i>DCHD</i>
Received by <i>Melissa Whetfall</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Palace Coffee LLC	License number 141	Date 6-28-18
Address 537 S Broadway Suite 101	Category/Descriptive C45	
License holder Palace coffee LLC	Inspection time (min)	Travel time (min)

Comments:

*** Critical**

3-4 F found items in 1 door upright ~ 48°F at the time of inspection. All RTE/TCS foods shall be maintained at 41°F or below. All items were removed to other units maintaining temperature. Front pic case was also exceeding 41°F ~~it~~ Quiche was 49°F items shall be stored elsewhere until unit ~~is repaired~~ ^{is repaired & can maintain} temperature.

- Sanitizer 150 ppm chlorine
- Was informed by PIC soups are reheated to 165°F and cooled in small batches using ice if necessary
- Employee health policy signed by staff
- Bodily fluid spill clean-up kit & procedure available at the time of inspection

~~Temperature~~ ^{Daily} Temperature log sheet of units was available - ^{pic case temp} should be addressed

2 door prep unit 38°F
1 door milk upright 36°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
CK salad	cold hold	38°F			
Quiche	cooling	81°F			
Beef + Barley soup	hot hold	144°F			
* Quiche	reheated	209°F			
* Sour cream	cold hold	48°F	- 1 door kitchen upright		
* apricot jam	cold hold	48°F	- 1 door kitchen upright		

Inspected by Cassio Wiker	R.S./SIT# 2534	Licensor DCHD	
Received by Cassio Wiker	Title	Phone	