

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Holiday Inn Express</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>101</i>	Date <i>7-11-18</i>
Address <i>1195 Russ Rd. Greenville</i>	Category/Descriptive <i>CYS</i>		
License holder <i>Lakelish Corp</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)

**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)**

*Satisfactory at the time of inspection.*

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Inspected by <i>Carmie White</i>	R.S./SIT # <i>2531</i>	Licensors <i>DCMD</i>
Received by <i>Elva Burkhardt</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Holiday Inn Express</b>	License number <b>161</b>	Date <b>7-11-18</b>
Address <b>1195 Ross Rd. Greenville</b>	Category/Descriptive <b>C45</b>	
License holder <b>Lakolish corp</b>	Inspection time (min)	Travel time (min)

**Comments:** Satisfactory at the time of inspection

- Sysco is the supplier
- Person in charge knowledgeable about cooking temperatures.
- Records kept of gravy open + discard date
- Meat + eggs are pre-cooked and reheated in microwave or oven.
- Pancake batter is held 3 hours then discarded. <sup>Daily</sup> Records are kept.

milk refrigerator 39°F  
 Kitchen refrigerator 39°F  
 Storage refrigerator 41°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
eggs (scrambled)	holding	140°F			
Sausage gravy	holding	147°F			
pork sausage	holding	177°F			

Inspected by <b>Carrie Wilson</b>	R.S./SIT# <b>2534</b>	Licensor <b>DCHD</b>
Received by <b>Ara B. Khart</b>	Title	Phone