State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Kathys Restaurant	☒ FSO ☐ RFE	24	7-24-18
Address		**Category/Descriptive**	
416 Martin st Greenville		C45	
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Kathy Fantasia			
Type of visit (check)		**Follow-up date (if required)**	**Sample date/result (if required)**
☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify*			

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
X	2.4	Supervision

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

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
X	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

Water, Plumbing, and Waste

	5.0	Water
	5.1	Plumbing system
	5.2	Mobile water tanks
	5.3	Sewage, other liquid waste and rainwater
X	5.4	Refuse, recyclables, and returnables

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
X	6.4	Maintenance and operation

Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

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

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

2.4 A(2) At least one employee that has management responsibility + authority to direct FSOperation shall obtain Level 2 certification. Was informed an employee is certified, but documentation was not available on site. Provide by 7-31-18.

4.4A Panasonic inverter microwave interior top surface is chipping. Equipment shall be maintained in good repair. This needs to be replaced due to the risk of food contamination.

5.4N Lid needed for trash can in pizza kitchen if receptacle contains food residue and is not in continuous use.

6.4A Replace missing floor tile in pizza kitchen

Inspected by	R.S./SIT #	Licensor
Carrie Watkins	2534	DCHD
Received by	**Title**	**Phone**

State of Ohio

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name	Type of inspection
Kathy's Restaurant	Standard

Violation(s)/Comment(s)

6.4B Floors under refrigeration units & equipment in back pizza Kitchen are in need of thorough cleaning.

6.4K Noted evidence of roaches in pizza Kitchen. Take measures to control pests. Operator provided evidence that a professional pest management business is employed to come regularly.

Inspected by	R.S./SIT #	Licensor
Georgia Wilkins	2534	DCHD
Received by	**Title**	**Phone**

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility	License number	Date
Kathy's Restaurant	24	7-24-18
Address	**Category/Descriptive**	
1 416 Martin st Greenville	C4S	
License holder	**Inspection time (min)**	**Travel time (min)**
Kathy Fantasia		

Comments:

+ I- Employee health policy is in place

+ III Noted glove use when handling RTE/TCS foods.

+ VI - Food products are date marked throughout the facility with a 6 day discard policy

+ VII Raw meats are stored below ready to eat foods in refrigeration units

VI Note: Foods shall be cooled from 135°F to 70°F within 2 hours and 135°F to 41°F in 6 hours or less. monitor temp to ensure current practices meet this criteria.

1door pizza prepunit 40°F

3door pizza refrigerator 37°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
Salad Bar cottage cheese	c. Holding	34°F	gr beans	h holding	108°F
ranch	c. Holding	33°F	BBQ Pork	h. holding	170°F
potato salad	c. Holding	33°F	Sausage	Storage - Prep Kitchen	38°F
Chowder	H. Holding	171°F	tomato	storage	37°F
ham bean	H. Holding	152°F	Potatos	cooling	118°F
Tomato basil	H. Holding	173°F	Pork Patty	cooling	90°F
Sausage gravy	H. holding	145°F			

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