

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility M+M Adventure LLP DBA Sloopy's		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 233	Date 7/24/18
Address 1240 E. Russ Rd Greenville, OH 45331		Category/Descriptive C3S		
License holder M+M Adventure LLP		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"/> Preclicensing <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

<input checked="" type="checkbox"/>	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	
<input checked="" type="checkbox"/>	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

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)

3.2(D) Observed a batter mix by the fryers unlabeled. Discussed working containers holding food or food ingredients that are removed from their original packages for use in a FSO shall be identified with the common name.

3.4(F) Observed the upright refrigerator with raw chicken holding at 43°F and cheese holding at 45°F. PIC moved product at the time of inspection and contacted Schmidt's Refrigerator to perform maintenance. Discussed time/temperature controlled for safety food shall be maintained at 41°F or lower. Please submit work order for new refrigeration spec information to brittany.westmel@darkcountyhealth.org * CRITICAL * CORRECTED

Inspected by <i>Brittany Westmel</i>	R.S./SIT # 16-41157	Licensors DCHO
Received by <i>Michael Warner</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility M+M Adventure LLP DBA Sloopy's	Type of visit C3S- Standard	Date 7/24/18
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Violation(s)/Comment(s)

3.4(g) Observed pizza sauce, sausage, multiple cold meats, and gouda mac & cheese not date-marked in the prep table unit containing pizza ingredients. Discussed all RTE, TCS foods prepared and held in a FSO for more than 24 hours, shall be clearly marked to indicate the day or date the food shall be consumed on the premises, sold, or discarded for a maximum of 7 days with the date of preparation counting as day 1. *CRITICAL *CORRECTED

4.4(s) Observed multiple single-use articles being reused. Discussed that single-service articles and single-use articles may not be re-used.

*Reminder Fans are ok in a kitchen but must not have a build-up of dirt/dust.

*Reminder back door is to remain closed until/unless a screen is installed to keep insects and rodents out.

Inspected by Brittany Westmel	R.S./SIT # 16-4147	Licenser DCHD
Received by [Signature]	Title	Phone