

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Sharp's Tavern</b>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>179</b>	Date <b>7/19/18</b>
Address <b>101 S. Main St. Palestine, OH</b>		Category/Descriptive <b>CSS</b>		
License holder <b>Justin + Robin Sharp</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"/> Precicensing <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
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	
<input checked="" type="checkbox"/>	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)

4.1 (1) Observed no thermometer in main prep fridge by the 3-Bay Sink. Discussed a temperature measuring device. Shall be placed in a mechanically refrigerated unit to measure the air temperature. PIC stated he would be getting more thermometers.

4.4 (D) Observed the main prep fridge by 3-Bay Sinks cutting block top to be very scored. Discussed surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they are no longer able to be effectively cleaned and sanitized, or discarded if not able to be resurfaced.

\*Freezer by stairway holding 35-37°F. Discussed that food in that freezer should now be treated as if they were in a refrigerator. Please send work completion form to [brittany.weitz@ohio.gov](mailto:brittany.weitz@ohio.gov) health.org

continue to monitor this unit

Inspected by <b>Brittany Weitz</b>	R.S./SIT # <b>16-4147</b>	Licensors <b>DCUD</b>
Received by <b>[Signature]</b>	Title <b>Owner</b>	Phone <b>518-7454</b>