

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Taco Bell Store #33795</i>	Check one <input checked="" type="checkbox"/> AFSO <input type="checkbox"/> RFE	License number <i>221</i>	Date <i>7-11-18</i>
Address <i>1120 E Russ Rd. Greenville</i>	Category/Descriptive <i>C4S</i>		
License holder <i>Cantina Hospitality</i>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input 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 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

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

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
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
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)

Satisfactory at the time of inspection.

Inspected by <i>Carrie Whalen</i> Received by <i>Philatam</i>	R.S./SIT # <i>2534</i>	Licensor <i>DCHD</i>
Title	Phone	

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Taco Bell Store #33795	License number 221	Date 7-11-18
Address 1120 E Russ Rd Greenville	Category/Descriptive C4S	
License holder Cantina Hospitality	Inspection time (min)	Travel time (min)
Comments:	<p>Satisfactory at the time of inspection</p> <p>I Health Policy in place part of employee orientation.</p> <p>If observed good food handling practices. Frequent handwash; glove use no bare hand contact w/ RTE foods</p> <p>II PLC knowledgeable about proper temperatures</p> <p>All food comes from approved source Sysco - Supplier</p> <p>If excellent cooking & holding temperatures /thermometers used during inspection when taking product out of thermalizer</p> <p>Very clean establishment</p> <p>Sanitizer on line charged every 30 min 200ppm of Quat.</p> <p>All food is date marked w/ open + discard dates/times</p> <p>walk-in 35°F</p>	

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
rice	holding	140°F	grac	Dr cold hold	37°F
gr beef	holding	170°F	Pico	counter cold hold	29°F
gr beef	raw hot holding	193°F	grac	counter cold hold	31°F
steak	raw hot hold	172°F	Shredded CK	counter hot hold	185°F
beans	hot hold	161°F	Sausage	cater hot hold	152°F
Chilli	hot hold	162°F	Chicken	cater hot hold	190°F
Pico	Dr cold hold	40°F			
Inspected by Carrie Ulmer	R.S./SIT# 1534	Licensed DCHP			
Received by Phil Palmer		Title		Phone	