State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: Whistle Stop Bar & Grill
Address: 200 S Main St, Ansonia
License holder: Andrew Ripple
License number: 203
Date: 8-22-18

Category/Descriptive: Qus
Inspection time (min): 
Travel time (min): 
Other: 
Type of visit (check)
☑ Standard
☐ Follow up
☐ Foodborne
☐ 30 day
☐ Complaint
☐ Prelicensing
☐ Consultation
☐ 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
☐ 3.0 Safe, undeteriorated 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

Food

☐ 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 Labelling 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)

3.4G Eggs in back walk-in cooler with discard date of 8-19-19. Product should be discarded after 7 days. CRITICAL—Corrected Product was discarded.
4. 5A Shelf in Cole Cole cooler where milk, condiments are stored was in need of cleaning due to mold growth. Clean as often as necessary.
3. 2K Soap in floor product upstairs. Keep utensil handles stored put out of product between use.
4. 4 Hamilton Beach microwave on top is chipping. Equipment should be maintained in good repair. Replace with commercial microwave.

Inspected by: Carrie Wilmert
Received by: [Signature]
R.S/ST # 254
Licensor: RCHD

HEA 6302 2/13 Ohio Department of Health
AGR 126B 2/12 Ohio Department of Agriculture
Distribution: Top copy—Operator, Bottom copy—Local health department
pg 1 of 1
Whistle Stop Bar & Grill

200 S Main St. Ansonia

Andrew Rifle

346 Eggs in back walk-in marked with discard date of 8-19-18. Product should be discarded after 7 days. Corrected. Egg product was discarded.

Good Food & Equipment Temperatures

Temperature Log

<table>
<thead>
<tr>
<th>Food item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
<th>Food item</th>
<th>Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato</td>
<td>holding</td>
<td>40°F</td>
<td>ham</td>
<td>holding</td>
<td>40°F</td>
</tr>
<tr>
<td>Hamburger</td>
<td>holding</td>
<td>38°F</td>
<td>Pizza Sauce</td>
<td>holding</td>
<td>39°F</td>
</tr>
<tr>
<td>Bacon</td>
<td>holding</td>
<td>39°F</td>
<td>mashed potatoes</td>
<td>holding</td>
<td>187°F</td>
</tr>
<tr>
<td>Sherry cream</td>
<td>holding</td>
<td>185°F</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Inspector: [Signature]

R.S./ST#: 2534

Licensed: [Signature]

Title: DCHD