

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Whistle Stop Bar + Grill</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>203</b>	Date <b>8-22-18</b>
Address <b>200 S Main St Ansonia</b>		Category/Descriptive <b>OYS</b>	
License holder <b>Andrew Rifle</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"/> Prelicensing <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

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
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)

**3.4** Eggs in back walk-in, marked with a discard date of 8-19-18. Product should be discarded after 7 days. **CRITICAL - Corrected**  
Product was discarded.

**4.5A** shelf in Coke cola cooler where milk cartons are stored was in need of cleaning due to mold growth. Clean as often as necessary.

**3.2K** Soap in flour product upstairs. Keep utensil handles stored upright out of product between use.

**4.4** Hamilton Beach microwave oven top is chipping. Equipment shall be maintained in good repair. Replace with commercial microwave.

Inspected by <b>Carrie Wilson</b>	R.S./SIT # <b>2-534</b>	Licensor <b>DCHD</b>
Received by <b>[Signature]</b>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Whistle Stop Bar + Grill</b>	License number <b>203</b>	Date <b>8-22-18</b>
Address <b>200 S Main St. Ansonia</b>	Category/Descriptive <b>C45</b>	
License holder <b>Andrew Riple</b>	Inspection time (min)	Travel time (min)

**Comments:**

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

Good Food + Equipment Temperatures.

**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
Tomato	holding	40°F			
ham	holding	40°F			
hamburger	holding	38°F			
Pizza Sauce	holding	39°F			
<del>Sausage</del> Bacon	holding	39°F			
mashed potatoes	holding	187°F			
Sausage gravy	holding	85°F			
Inspected by <i>Carroll</i>		R.S./SIT# <b>2534</b>	Licensor <b>DCHD</b>		
Received by <i>[Signature]</i>		Title		Phone	

Sandwich Prep  
Pizza Prep  
Steam Table