### Food Inspection Report

**State of Ohio**

**Food Inspection Report**

**Authority: Chapters 3717 and 3715 Ohio Revised Code**

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beanz Buttercream Bakery</td>
<td>☐ FSO ☑ RFE</td>
<td>255</td>
<td>7/17/17</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>316 S Broadway</td>
<td>Greenville / 45331</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beanz Buttercream Bakery LLC</td>
<td>50</td>
<td>10</td>
<td>CYS</td>
</tr>
</tbody>
</table>

**Type of Inspection (check all that apply)**
- ☐ Standard
- ☐ Critical Control Point (FCO)
- ☐ Process Review (RFE)
- ☐ Variance Review
- ☐ Follow up
- ☐ Foodborne
- ☐ 30 Day
- ☐ Complaint
- ☐ Pre-licensing
- ☐ Consultation

<table>
<thead>
<tr>
<th>Follow up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

#### Compliance Status

<table>
<thead>
<tr>
<th>Supervision</th>
<th>Time/Requirement/Controlled for Safety Food (TCS food)</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>☑ N/A OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>No Bare Hand Contact with Ready-To-Eat Foods or Approved Alternate Method Properly Followed</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Certified Food Protection Manager</td>
<td>Preventing Contamination by Hands</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Management, food employees, and conditional employee; knowledge, responsibilities, and reporting</td>
<td>Good Hygienic Practices</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Proper use of restriction and exclusion</td>
<td>Proper Eating, Tasting, Drinking, or Tobacco Use</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td>No Discharge from Eyes, Nose, and Mouth</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Hands clean and properly washed</td>
<td>Adequate Handwashing Facilities Supplied &amp; Accessible</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td>Food Obtained from Approved Source</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Food received at proper temperature</td>
<td>Food in Good Condition, Safe, and Unadulterated</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Required records available: shellstock tags, parasite destruction</td>
<td>Required Records Available: Shellstock Tags, Parasite Destruction</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Food separated and protected</td>
<td>Protection from Contamination</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Food-contact surfaces: cleaned and sanitized</td>
<td>Proper Disposition of Returned, Previously Served, Reconditioned, and Unsafe Food</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Proper cooling time and temperatures</td>
<td>Proper Cooking Time and Temperatures</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Proper reheating procedures for hot holding</td>
<td>Proper Heating Procedures for Hot Holding</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Proper cooling time and temperatures</td>
<td>Proper Cooling Time and Temperatures</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Proper hot holding temperatures</td>
<td>Proper Hot Holding Temperatures</td>
</tr>
<tr>
<td>☑ N/A OUT</td>
<td>Proper cold holding temperatures</td>
<td>Proper Cold Holding Temperatures</td>
</tr>
</tbody>
</table>

### Risk factors

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions

Public health interventions are control measures to prevent foodborne illness or injury.
# Food Inspection Report

**State of Ohio**

**Food Inspection Report**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**Name of Facility:** Bean Buttercream Bakery

**Type of Inspection:** Standard

**Date:** 7/17/19

## GOOD RETAIL PRACTICES

- **Safe Food and Water:**
  - 38 IN OUT N/A N/A: Pasteurized eggs used where required
  - 39 IN OUT: Water and ice from approved source

- **Food Temperature Control:**
  - 40 IN OUT N/A N/A: Proper cooling methods used; adequate equipment for temperature control
  - 41 IN OUT N/A N/A: Plant food properly cooked for hot holding
  - 42 IN OUT N/A N/A: Approved thawing methods used
  - 43 IN OUT N/A: Thermometers provided and accurate

- **Food Identification:**
  - 44 IN OUT: Food properly labeled; original container

- **Prevention of Food Contamination:**
  - 45 IN OUT: Insects, rodents, and animals not present/outer openings protected
  - 46 IN OUT: Contamination prevented during food preparation, storage & display
  - 47 IN OUT: Personal cleanliness
  - 48 IN OUT N/A N/A: Wiping clothes: properly used and stored
  - 49 IN OUT N/A N/A: Washing fruits and vegetables

- **Proper Use of Utensils:**
  - 50 IN OUT N/A N/A: In-use utensils: properly stored
  - 51 IN OUT N/A: Utensils, equipment and linens: properly stored, dried, handled
  - 52 IN OUT N/A: Single-use/single-service articles: properly stored, used
  - 53 IN OUT N/A N/A: Slush-resistant and cloth glove use

## Utensils, Equipment and Vending

- 54 IN OUT: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- 55 IN OUT N/A: Warewashing facilities: installed, maintained, used; test strips
- 56 IN OUT: Nonfood-contact surfaces clean

## Physical Facilities

- 57 IN OUT N/A: Hot and cold water available; adequate pressure
- 58 IN OUT N/A: Plumbing installed; proper backflow devices
- 59 IN OUT N/A: Sewage and waste water properly disposed
- 60 IN OUT N/A: Toilet facilities: properly constructed, supplied, cleaned
- 61 IN OUT N/A: Garbage/refuse properly disposed; facilities maintained
- 62 IN OUT: Physical facilities installed, maintained, and clean
- 63 IN OUT: Adequate ventilation and lighting: designated areas used

## Existing Equipment and Facilities

- 64 IN OUT N/A: Existing Equipment and Facilities

## Administrative

- 65 IN OUT N/A: 901:3-4 OAC
- 66 IN OUT N/A: 3701-21 OAC

### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>61 m</td>
<td>NC</td>
<td>Observed front screen door with inadequate door sweep allowing sunlight to enter. Discussed all outer openings shall be protected against the entry of pests. PLC to install door sweep since main door to be kept open during hours of operation.</td>
</tr>
</tbody>
</table>

- [ ] PIC created refrigeration logs to monitor cold hold units/products
- [ ] Digital thermometers obtained and accurate

**Facility ready to open for operation - License Issued**

**Person in Charge:**

**Sanitarian:**

**Licensor:** DCHP

**Date:** 7/17/19

**Priority Level:**
- C = CRITICAL
- NC = NON-CRITICAL

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HEA 5302B Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)