## Food Inspection Report

**Name of facility:** The Train Stop

**Address:** 121 N. Miami

**City/State/Zip Code:** Bradford /45308

**License holder:** Larry Kissinger Enterprises LLC

**License Number:** 89

**Date:** 01/17/2020

**Type of Inspection (check all that apply):**
- [x] Standard
- [x] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow up
- [ ] Foodborne
- [ ] 90 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

**Compliance Status**

### Supervision
1. [ ] IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties
2. [ ] IN OUT N/A Certified Food Protection Manager
3. [ ] IN OUT N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting
4. [ ] IN OUT N/A Proper use of restriction and exclusion
5. [ ] IN OUT N/A Procedures for responding to vomiting and diarrhea events

### Employee Health
6. [ ] IN OUT N/A Good Hygienic Practices
   - Proper eating, testing, drinking, or tobacco use
7. [ ] IN OUT N/A No discharge from eyes, nose, and mouth

### Preventing/Contamination by Hands
8. [ ] IN OUT N/A Hands clean and properly washed
9. [ ] IN OUT N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. [ ] IN OUT N/A Adequate handwashing facilities supplied & accessible

### Approved Source
11. [ ] IN OUT N/A Food obtained from approved source
12. [ ] IN N/A N/O Food received at proper temperature
13. [ ] IN OUT N/O Food in good condition, safe, and unalectedulated
14. [ ] IN OUT N/O Required records available: shellstock tags, parasite destruction

### Protection from Contamination
15. [ ] IN OUT N/A Food separated and protected
16. [ ] IN OUT N/A Food-contact surfaces: cleaned and sanitized
17. [ ] IN OUT N/A Proper disposal of returned, previously served, reconditioned, and unsafe food

### Time/temperature Controlled for Safety: Food (TCS food)
18. [ ] IN OUT N/O Proper cooking time and temperatures
19. [ ] IN OUT N/O Proper reheating procedures for hot holding
20. [ ] IN OUT N/O Proper cooling time and temperatures
21. [ ] IN OUT N/O Proper hot holding temperatures
22. [ ] IN OUT N/A Proper cold holding temperatures

### Compliance Status

- [ ] IN OUT N/O Proper data marking and disposition
- [ ] N/A N/O Time as a public health control: procedures & records

### Consumer Advisory
- [ ] IN N/A Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations
- [ ] IN OUT N/A Pasteurized foods used; prohibited foods not offered

### Chemical
- [ ] IN OUT N/A Food additives: approved and properly used
- [ ] N/A N/O Toxic substances properly identified, stored, used

### Conformance with Approved Procedures
- [ ] IN OUT N/O Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- [ ] IN OUT N/O Special Requirements: Fresh Juice Production
- [ ] IN OUT N/O Special Requirements: Heat Treatment Dispensing Freezers
- [ ] IN OUT N/O Special Requirements: Custom Processing
- [ ] IN OUT N/O Special Requirements: Bulk Water Machine Criteria
- [ ] IN OUT N/O Special Requirements: Acidified White Rice Preparation Criteria

### 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**: The Train Stop  
**Type of Inspection**: Standard CCP  
**Date**: 01/17/2020

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. 

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
<th>Food Temperature Control</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>39 IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>40 IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Thermostats provided and accurate</td>
</tr>
<tr>
<td>41 IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42 IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43 IN</td>
<td>OUT</td>
<td>N/A</td>
<td>Food properly labeled; original container</td>
</tr>
<tr>
<td>44 IN</td>
<td>OUT</td>
<td>Food properly labeled; original container</td>
<td></td>
</tr>
<tr>
<td>45 IN</td>
<td>OUT</td>
<td>Food properly labeled; original container</td>
<td></td>
</tr>
<tr>
<td>46 IN</td>
<td>OUT</td>
<td>Food properly labeled; original container</td>
<td></td>
</tr>
<tr>
<td>47 IN</td>
<td>OUT</td>
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<td></td>
</tr>
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<td>48 IN</td>
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<td></td>
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<tr>
<td>49 IN</td>
<td>OUT</td>
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<td></td>
</tr>
<tr>
<td>50 IN</td>
<td>OUT</td>
<td>Food properly labeled; original container</td>
<td></td>
</tr>
<tr>
<td>51 IN</td>
<td>OUT</td>
<td>Food properly labeled; original container</td>
<td></td>
</tr>
<tr>
<td>52 IN</td>
<td>OUT</td>
<td>Food properly labeled; original container</td>
<td></td>
</tr>
</tbody>
</table>

## Observations and Corrective Actions

**Mark 'X' in appropriate box for COS and R: COS-corrected on-site during inspection**  
**R-repeated violation**

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>14</td>
<td>3.2C</td>
<td>C</td>
<td>Observed burger patties uncovered in the kitchen freezer. Discussed food shall be covered to prevent contamination.</td>
</tr>
<tr>
<td>15</td>
<td>4.5A3</td>
<td>NC</td>
<td>Observed grease/debris build up in oven in the kitchen. Discussed non-food contact surfaces shall be cleaned at a frequency to maintain.</td>
</tr>
</tbody>
</table>

**Thank you for providing hair restrains!  
**Date marking is great!!**

**Person in Charge**: [Signature]  
**Sanitarian**: [Signature]  
**Licensor**: DCHD  
**Date**: 1-17-2020

**PRIORITY LEVEL**: C = CRITICAL  NC = NON-CRITICAL
# Observations and Corrective Actions (continued)

<table>
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<tbody>
<tr>
<td>15</td>
<td>3.2c</td>
<td>C</td>
<td><strong>CRITICAL CONTROL POINT</strong> VII Protection from Contamination</td>
</tr>
<tr>
<td>35</td>
<td></td>
<td></td>
<td>Observed burger patties in reach-in freezer it's kitchen with cover. Discussed need to cover foods to prevent contamination</td>
</tr>
</tbody>
</table>

**Thank you**

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**Person in Charge:** [Signature]

**Date:** 1/17/2020

**Sanitarian:** [Signature]

**License:** OCHD

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**PRIORITY LEVEL:** C = CRITICAL  NC = NON-CRITICAL