

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

Name of facility <i>Coles Front St Inn</i>	Check one ☒ FSO ☐ RFE	License Number <i>1060</i>	Date <i>5/6/25</i>
Address <i>812 Front St</i>	City/State/Zip Code <i>Greenville OH 45331</i>		
License holder <i>Monica Saintjura</i>	Inspection Time <i>90</i>	Travel Time <i>10</i>	Category/Descriptive <i>C45</i>
Type of Inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required)	Water sample date/result (if required)

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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23	☐ IN ☒ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24	☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health		Consumer Advisory	
3	☐ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25	☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4	☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	Highly Susceptible Populations	
5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	26	☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices		Chemical	
6	☐ IN ☐ OUT ☒ N/O Proper eating, tasting, drinking, or tobacco use	27	☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
7	☐ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9	☐ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
10	☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	31	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Custom Processing
11	☒ IN ☐ OUT Food obtained from approved source	33	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
12	☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	34	☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
13	☐ IN ☒ OUT Food in good condition, safe, and unadulterated	35	☐ IN ☒ OUT ☐ N/A Critical Control Point Inspection
14	☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	36	☐ IN ☐ OUT ☒ N/A Process Review
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A Variance
15	☐ IN ☒ OUT ☐ N/A ☐ N/O Food separated and protected	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.	
16	☐ IN ☐ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized		
17	☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS food)			
18	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures		
19	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper reheating procedures for hot holding		
20	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling time and temperatures		
21	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper hot holding temperatures		
22	☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures		

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Name of Facility <i>Coles Front St Inn</i>	Type of Inspection <i>Standard/CCF</i>	Date <i>5/6/15</i>
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GOOD RETAIL PRACTICES

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

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

Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	54	☐ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	55	☐ IN ☒ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☐ N/A ☒ N/O	56	☒ IN ☐ OUT Nonfood-contact surfaces clean
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☐ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A	59	☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
Food Identification		60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
44	☒ IN ☐ OUT Food properly labeled; original container	61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62	☐ IN ☐ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
45	☒ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	63	☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used
46	☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
47	☒ IN ☐ OUT ☐ N/A Personal cleanliness	Administrative	
48	☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	65	☐ IN ☐ OUT ☒ N/A 901:3-4 OAC
49	☐ IN ☐ OUT ☐ N/A ☒ N/O Washing fruits and vegetables	66	☒ IN ☐ OUT ☐ N/A 3701-21 OAC
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O 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/O Slash-resistant, cloth, and latex glove use		

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS**=corrected on-site during inspection **R**=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
55	4.2.0.1	N/C	Observed Test Strips That were dropping water and not working for sanitizers. PIC stated new ones have been ordered.	☐	☒
2/35	3.4.6	C	Observed gravy not dated in white refrigerated. PIC stated it was made yesterday & dated.	☒	☐
17/35	3.1.1	C	Observed dated can of gravy. PIC stated they will return it for refund.	☒	☐
15/35	3.2 C	C	Observed raw meat above RTE food (chilly) in refrigerator. PIC rearranged.	☒	☐
				☐	☐
				☐	☐
				☐	☐
				☐	☐

Person in Charge <i>Joshua VanNatta</i>	Date: <i>5-10-15</i>
Environmental Health Specialist <i>Matt Eppes</i>	Licensors: <i>DCG HD</i>

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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