

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Gina's Italian Kitchen &amp; Tavern</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>414</i>	Date <i>1-23-18</i>
Address <i>1005 Eaton Ave.</i>			Category/Descriptive <i>C + Small</i>	
License holder <i>Bobby Collins &amp; Gina Meyus</i>		Inspection time (min) <i>55</i>	Travel time (min) <i>30</i>	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"/> Precicensing <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

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input checked="" type="checkbox"/> 2.4 Supervision

<input type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

#### Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

#### Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/> 3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

#### Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

#### Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

#### Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

#### Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

### Violation(s)/Comment(s)

(R) Repeat

*No critical items - good!*

2.4 No one in supervisory capacity has Level II Food Safety *certified*

3.2 Observed floor in prep area on the floor by piece *covered*  
own. Must be 6" off the floor to prevent contamination.

3.2 Moist wiping cloths on prep surfaces. Must be stored in sanitizer (100ppm Cl) on use and discarded.

6.4 Floor in prep area is beginning to have a large number of cracked areas. Prepare to repair/replace in future.

Inspected by <i>A. Gorman RS</i>	R.S./SIT # <i>2902</i>	Licenser <i>CHSD 785-7088</i>
Received by <i>T. Williams</i>	Title <i>DWNER</i>	Phone <i>889-1530</i>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Gino's Italian Kitchen + Tavern</i>	License number <i>414</i>	Date <i>1-23-18</i>
Address <i>1005 Ecton Ave</i>	Category/Descriptive <i>C4 Small</i>	
License holder <i>414</i>	Inspection time (min) <i>20</i>	Travel time (min) <i>30</i>
<b>Comments:</b>		
<i>No critical items.</i>		
<i>Discussed the need for Level II Food Safety Certification with Person In Charge.</i>		
<i>Also discussed cans cannot be served if severely dented or dented on a top, bottom or side seam. Spaghetti sauce is cooled in ice bath and rapidly reheated to 165°.</i>		

### 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
<i>Cheese</i>	<i>Storage</i>	<i>39</i>			
<i>Le Secno</i>	<i>Storage</i>	<i>38</i>			
<i>Pepperoni</i>	<i>Storage</i>	<i>36</i>			
<i>Lettuce</i>	<i>Storage</i>	<i>35</i>			
<i>Pepperoni</i>	<i>Holding</i>	<i>40</i>			
<i>Steak Sandwich</i>	<i>Holding</i>	<i>37</i>			
<i>Spaghetti + Meatball</i>	<i>Holding</i>	<i>173</i>			
Inspected by <i>J. Khanna</i>	R.S./SIT# <i>2502</i>	Licensor <i>CHHD 785-7088</i>			
Received by <i>K. Lucia M. Dogio</i>	Title <i>DLR</i>	Phone <i>889-1530</i>			