

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

Name of facility <i>Taco Bell #116995</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>132</i>	Date <i>1/8/18</i>
Address <i>8141 High St. Hamilton OH 45011</i>		Category/Descriptive <i>Class 4 < 25000 sq ft</i>	
License holder <i>CTF Restaurants, Inc.</i>	Inspection time (min) <i>60 min</i>	Travel time (min) <i>15 min</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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) <i>—</i>	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
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
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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

@ = repeat violation

Violation(s)/Comment(s)

Critical

** 5.1 Drains at the drive thru and dining room beverage stations found directly connected to the sewer connection - cup/hub drain found improperly placed. to connect the drains to the floor drain - remove; not allowed, possible backflow contamination. Corrected by the perm-in-charge (PIC).*

noncritical

4.1 No thermometer inside the cold holding table for the line - obtain required.

5.1 Handwashing sink at the drive thru is draining slow - repair plumbing system most recommended.

Note: Level II certification observed for GM - Nikki Stock and smiling/direction down up and down.

Inspected by <i>Andrew N. Creech RSO # 20732</i>	R.S./SIT # <i>20732</i>	Licensors <i>Hamilton Chpt 18541051</i>
Received by <i>Zany P. Williams</i>	Title <i>Shift Lead</i>	Phone <i>513-737-0221</i>

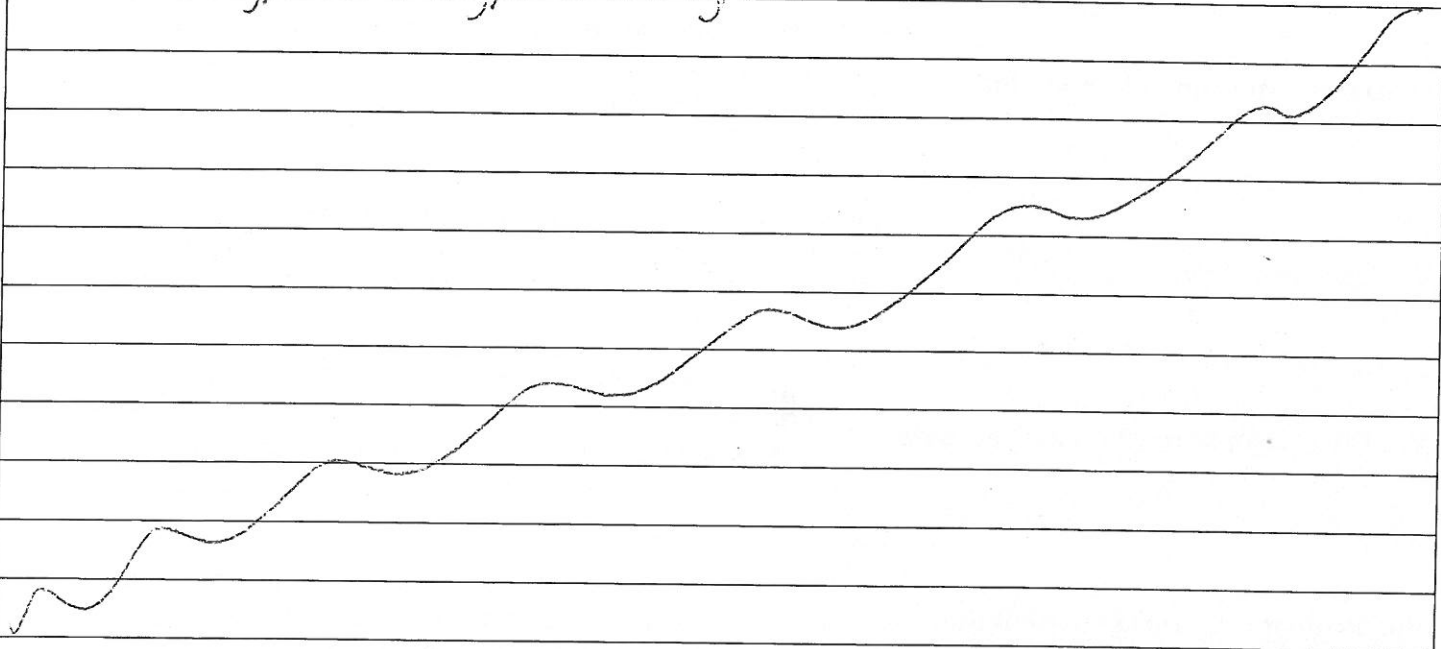
Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Taco Bell # 16995	License number 132	Date 1/8/18
Address 819 High St. Hamilton OH 45011	Category/Descriptive Class 4 - 25,000 sf	
License holder CTE Restaurants Inc.	Inspection time (min) 20 min	Travel time (min) 15 min

Comments:

Note: No violations observed during inspection - discussed date marking, cooling, hot holding, cold holding, etc.



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
chicken	storage	35.7°F	cheese sauce	holding	160°F
lettuce	holding	37.8°F	sausage	holding	165°F
pico de gallo	holding	40°F	black beans	holding	165°F
steak	holding	145°F	taco meat	holding	160°F
chicken	holding	143°F	refried beans	holding	172°F
sour cream	holding	40.4°F	rice	holding	182°F
eggs	holding	186°F	shredded chicken	holding	179°F
Inspected by Cynthia A. Creech, RSH	R.S./SIT# 3756	Licensors Hamilton City / 7057081			
Received by Lynn Winters	Title Shift Lead	Phone 513-737-0221			