

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Wash's #39005</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>10</i>	Date <i>2/1/18</i>
Address <i>30 Brookwood Avenue Hamilton, Ohio</i>		Category/Descriptive <i>C/S</i>		
License holder <i>Wash's LLC</i>		Inspection time (min) <i>50</i>	Travel time (min) <i>10</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 specify		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 checked="" type="checkbox"/> 4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
<input type="checkbox"/> 4.6	Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7	Laundrying
<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 type="checkbox"/> 3.1	Sources, specifications and original containers
<input 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

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 type="checkbox"/> 6.4	Maintenance and operation

Administrative

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

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

Violation(s)/Comment(s)

~ Non-critical ~

3.4) There is a new box SeaSafe certification however, no one has an Ohio Department of Health Level 2 food certification certificate.

4.4) Grill divider on back in one section. Equipment shall be maintained in good repair.

4.5) Four fire shelves behind equipment with broken built up on it. Equipment shall be maintained clean to both top and front.

Note: Facility is maintaining overall compliance with The Ohio Uniform Food Safety Act. Thank you!

Inspected by <i>[Signature]</i>	R.S./SIT # <i>2518</i>	Licenser <i>Hamilton City 185-7098</i>
Received by <i>[Signature]</i>	Title <i>General Manager</i>	Phone <i>513-863-9122</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Wendy's #39005</i>	License number <i>610</i>	Date <i>2/1/18</i>
Address <i>39 Brookwood Avenue 45013</i>	Category/Descriptive <i>C45</i>	
License holder <i>Wendys Middle LLC</i>	Inspection time (min) <i>25</i>	Travel time (min) <i>10</i>

Comments:

- No critical violations observed during inspection.
- Facility following correct cooling and reheating procedures for TCS (time temperature controlled for safety) foods.
 - Cooling: 135°F to 70°F within 2hrs, 70°F to 41°F within 4hrs.
 - Reheating: to 165°F for 15 sec within 2hrs.
- Discussed with PIC (person in charge): Spill kit procedures and chemical is approved to kill norovirus, employee health policy observed and approved.

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>Lettuces - shredded</i>	<i>Storage</i>	<i>39.7</i>	<i>Hamburgers - raw</i>	<i>Holding</i>	<i>38.5</i>
<i>Tomatoes - sliced</i>	<i>"</i>	<i>37.0</i>	<i>Chicken strips</i>	<i>"</i>	<i>138.9</i>
<i>Chicken - raw</i>	<i>"</i>	<i>35.6</i>	<i>Crispy chicken</i>	<i>"</i>	<i>134.4</i>
<i>Hamburgers - chili</i>	<i>Prep</i>	<i>174.3</i>	<i>Choc. Pudding</i>	<i>"</i>	<i>39.7</i>
<i>Taco sauce</i>	<i>Holding</i>	<i>182.3</i>			
		<i>40.1</i>			
Inspected by <i>Rafael M...</i>	R.S./SIT# <i>2818</i>	Licensors <i>Hamilton City</i>			
Received By <i>[Signature]</i>	Title <i>General Manager</i>	Phone <i>513-863-8122</i>			