

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Steak N Shake		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 45	Date 6-8-18
Address 1475 Main St		Category/Descriptive C 45 meal		
License holder Steak N Shake Inc.		Inspection time (min)	Travel time (min) 20	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required) 6-13-18		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	Laundrying
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

<input checked="" type="checkbox"/> 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
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

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

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Violation(s)/Comment(s) * Critical item

Received a complaint on 6-7-18 that customers were served buns which had a mold like substance on them on 6-5-18

* 3.0 Buns (regular) are received daily except Wednesday and rotated. Besides buns indicated in complaint mango or duty found one today with a patch of mold about 1/2 in diameter. The unopened packages were inspected and no other

Inspected by Aghona RS	R.S./SIT # 2902	Licenser CHHD 785-7088
Received by Patricia Soaper	Title OS.	Phone 513-275-1149

State of Ohio
Continuation Report

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Name of Facility Steak 'n Shake	Type of visit Complaint	Date 6-8-18
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Violation(s)/Comment(s)

buns with patches of mold could be seen. It must be determined why buns are received this way from manufacturer and the problem addressed.

Note: Contact provider of the regular buns as soon as possible. Closely inspect all regular buns before they are served. Keep a count of buns with mold and take pictures. Reinspection on 6-13-18.

Inspected by A. Brown RS	R.S./SIT # 2902	Licenser CHHD 785-7088
Received by Patricia Stapel	Title D.S.	Phone 513-275-1149