

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Taco Bell # 15774</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>505</i>	Date <i>7/12/18</i>
Address <i>1410 Main Street</i>		Category/Descriptive <i>Hamilton 45013</i> <i>CL5</i>		
License holder <i>Continental Hospitality</i>		Inspection time (min) <i>60</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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
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	Laundry
<input type="checkbox"/>	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
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
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	
<input checked="" type="checkbox"/>	6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

4.4) Walk in cooler rest guards with dust buildup. Clean vents to remove dust.

4.5) Delfield two door freezer gaskets and coffee pouch wire rack with debris buildup. Clean at a frequency that prevents buildup.

6.4) Floor below ladder storage wireless with buildup. Clean area.

6.4) Both ceiling vents above food prep area with dust buildup. Clean to remove dust.

6.4) Back door open during employee break. Keep doors to the outside closed to help prevent insect/rodent entry.

Note: New equipment; Frymaster fryer, Delfield two door freezer

Inspected by <i>George Moore, R</i>	R.S./SIT # <i>2578</i>	Licensors <i>Hamilton City 785-7098</i>
Received by <i>Michelle Van</i>	Title <i>RGM</i>	Phone <i>868-0728</i>

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Taco Bell #15774</i>	License number <i>505</i>	Date <i>7/2/18</i>
Address <i>1410 Main Street 45013</i>	Category/Descriptive <i>C4s</i>	
License holder <i>Continental Hospitality</i>	Inspection time (min) <i>25</i>	Travel time (min) <i>10</i>
Comments:		
<p><i>Facility is maintaining correct holding temperatures for TCS (time/temperature controlled for safety) foods.</i></p> <ul style="list-style-type: none"> <i>- Cold holding: 41°F or below</i> <i>- Hot holding: 135°F or above.</i> 		
<p><i>Facility is following proper cooling and reheating procedures.</i></p> <ul style="list-style-type: none"> <i>- Cooling: 135°F to 70°F within 2hrs, 70°F to 41°F within 4hrs</i> <i>- Reheating: to 165°F for 15sec. within 2hrs.</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>Hash browns</i>	<i>Holding</i>	<i>145.6°F</i>	<i>Chicken</i>	<i>Holding</i>	<i>196.0°F</i>
<i>Tomatoes - diced</i>	<i>"</i>	<i>34.3</i>	<i>Beef</i>	<i>"</i>	<i>116.7</i>
<i>Cheese - shredded</i>	<i>"</i>	<i>33.7</i>	<i>Bean bits</i>	<i>Storage</i>	<i>33.2</i>
<i>Chicken taco</i>	<i>"</i>	<i>143.4</i>			
<i>Beans</i>	<i>"</i>	<i>136.8</i>			
<i>Rice</i>	<i>"</i>	<i>201</i>			
Inspected by <i>[Signature]</i>	R.S./SIT# <i>2578</i>	Licensors <i>Hamilton City</i>			
Received by <i>[Signature]</i>	Title <i>RSIT</i>	Phone <i>868-0928</i>			