

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Mike's Chili		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 225	Date 8/30/18
Address 2045 S. Erie Blvd. Ham, OH 45011		Category/Descriptive		
License holder Bernedette AKKawi		Inspection time (min) 45	Travel time (min) 15	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) 30 days 9/29/18		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

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

Equipment, Utensils, and Linens

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

<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

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

Physical Facilities

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

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

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

Administrative

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

Violation(s)/Comment(s)

- non-critical R-repeat -

2.4 Manager or above shall obtain Level II Certification from the Ohio Department of Health. Owner/operator Hizam AKKawi has sensafe certification #14822 727 exp 3/7/22. Provided operator with Level II reciprocity Form to obtain Level II certification from ODH.

4.1 Provide a long stem metal thermometer for use in checking food temperatures. This is to ensure adequate cooking/holding temperatures

6.2 Provide Hand towels in mens restroom for adequate handwashing facilities
operator has employee illness /stomach bug policy available upon request..

Inspected by Cammie McKeone RS	R.S./SIT # 2357	Licenser Hamilton City 785-7062
Received by Bernedette AKKawi	Title manager	Phone 8-30-18

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Mike's Chili	License number 225	Date 8/30/13
Address 2045 S. Erie Blvd. Ham, OH	Category/Descriptive C4 ≤ 25K ft²	
License holder Bernedette AKKawi	Inspection time (min) 15	Travel time (min) 0

Comments:

— no critical violations noted

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
Chili	holding	37°F	Hot Dogs	holding	168°F
Lamb/Beef Kabob	" "	34°F	Chili	" "	200°F
sour cream	" "	34°F	Beans	" "	135°F
cheese	" "	35°F			
Lamb / Beef Kabob	" "	169°F			
Inspected by Cammie Mufson RS		R.S./SIT# 2357	Licensor Hamilton City		
Received by Bernedette AKKawi		Title Manager	Phone 8-30-18		