

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Burger King #6136		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 250	Date 8/29/18
Address 1746 S. Erie Hwy Ham, OH			Category/Descriptive C4525KFR	
License holder 3166 Inc.		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 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
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

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) *non-critical violation*

4.4 Handle to the reach in meat freezer at grill area in need of repair / screw. This is to tighten one side of handle of sliding door to ensure equipment is in good repair.

6.4 Flooring throughout operation in kitchen area in need of more frequent / thorough cleaning / degreasing. This is to provide clean flooring throughout and remove possible slip risk.

Quaternary Ammonia in wiping cloth solution 2200ppm - adequate

-NOTE: Manager Chantelle Blankenship has Level II ODA certificate.

#TMOE-AWDL6B 2/27/18

-observed employee illness / stomach bug policy available for review upon request

Inspected by <i>Cammie Malone RS</i>	R.S./SIT # 2357	Licensors <i>Hamilton Ctx</i>
Received by <i>Chantelle Blankenship Manager</i>	Title <i>Manager</i>	Phone 8/29/18

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Burger King #6136	License number 250	Date 8/29/18
Address 1746 S. Ene	Category/Descriptive C4 ≤ 25KF + 2	
License holder 3166 Inc	Inspection time (min) 15	Travel time (min) ⊖

Comments:

- No critical violations noted -
 Food Holding Temperatures:
 Cold holding ≤ 41°F
 Hot holding ≥ 135°F

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
Wopper hamburger	holding	160°F	chicken Nuggets	Holding	140°F
Shake mix	holding	38°F	sliced Ham	" "	41°F
shake mix	" "	30°F	sliced cheese	" "	41°F
chicken JR.	" "	151°F			
crispy chicken	" "	152°F			
Inspected by Cammie McQuone RS	R.S./SIT# 2357	Licensors Hamilton City			
Received by	Title	Phone			