

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Andy's Restaurant		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 32	Date 8-27-18
Address 939 Main St.		Category/Descriptive C4 Small		
License holder Timothy Wolf		Inspection time (min) 30	Travel time (min) 20	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

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

Equipment, Utensils, and Linens

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

<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

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

Physical Facilities

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

4.1 Observed two non commercial refrigerators & freezer units in front service area:
Electrolux refrigerator and chest freezer
Replace with NSF equivalents or remove.

4.4 Observed a build up in chest freezer in front service area. Defrost

6.4 Observed areas of the walls and shelves that need more frequent cleaning. Clean

6.4 Observed areas of the floor under freezer in poor repair and some areas of the walls. Repair

Inspected by A. Krumpal RS	R.S./SIT # 2802	Licensors CWHD 785-7088
Received by Timothy Wolf	Title OWNER	Phone

Critical Control Point Inspection

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Address <i>939 Main St.</i>	Category/Descriptive <i>C4 Small</i>	
License holder <i>Timothy Wolf</i>	Inspection time (min) <i>20</i>	Travel time (min) <i>20</i>

Comments:

No critical items noted.

Remember when cooling + reheating:

Cool from 135°-70° in 2 hours or less
70°-35° in 4 hours or less

Reheat to 165° in 2 hours or less.

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>Coatza</i>	<i>Storage</i>	<i>38</i>	<i>Chili</i>	<i>Holding</i>	<i>147°</i>
<i>Eggs</i>	<i>Storage</i>	<i>41</i>			
<i>St. Louis saus</i>	<i>Holding</i>	<i>41</i>			
<i>White Gravy</i>	<i>Holding</i>	<i>138</i>			
<i>Brown Gravy</i>	<i>Holding</i>	<i>145</i>			
<i>Crushed Beans</i>	<i>Holding</i>	<i>142</i>			
<i>Beef</i>	<i>Holding</i>	<i>145</i>			
Inspected by <i>A. Brown RS</i>	R.S./SIT# <i>2802</i>	Licensor <i>CWHD 285-2088</i>			
Received by <i>Tom Wolf</i>	Title <i>Owner</i>	Phone			