

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility GREENWICH BEVERAGE CENTER	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 425	Date 10/07/2009
Address: 15 W. MAIN STREET GREENWICH, OH 44837		Category/Descriptive COMMERCIAL LEVEL 1 <25,000 SQ. FT.	
License holder CHRISTOPHER KAPLE	Inspection Time (min) 40	Travel Time (min) 0	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) / /

Chapter 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, specification 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 premise labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils, Linens and between  
Utensils, Linens

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

4.4	Maintenance and operation
<b>X</b>	4.5 Cleaning of equipment and utensils
	4.6 Sanitizing of equipment and utensils
	4.7 Laundering
	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
<b>X</b>	5.4 Refuse, recyclables, and returnables

## Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
<b>X</b>	6.2 Numbers and capacities
6.3	Location and placement
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

## 901:3-4 OAC RFE Only

12	Articles - Cease use
13	Records
14	Food sample collected
15	Embargo of food/Voluntary destruction

## 3701-21 OAC FSO Only

27	Embargo of food, reference back to 901:3-4-15
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Inspected by ASHLEY VOLTZ SIT <i>A. Voltz</i>	R.S./SIT # 92724	Licenser Huron County General Health District
Received by <i>Todd</i>	Title	Phone 1-419-752-5185

## Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: GREENWICH BEVERAGE CENTER	Type of inspection Standard
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## Violation(s) / Comment(s)

AT TIME OF INSPECTION:

NOZZLES ON THE ICEE SYRUP NEED CLEANED. DEBRIS HAS BUILT UP ON THEM MAKING THEM STICKY. EQUIPMENT NEEDS CLEANED AND MAINTAINED AS PART OF GOOD PUBLIC HEALTH/SAFETY.

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

(2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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AN EMPLOYEE HANDWASHING SIGN NEEDS TO BE IN THE RESTROOM. A SIGN WAS GIVEN AT TIME OF INSPECTION.

3717-1-06.2 Physical Facilities: Numbers and Capacities

(E) Handwashing signage.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

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A LID NEEDS TO BE PUT ON THE TRASH CAN IN THE RESTROOM. A LID IS REQUIRED FOR SANITARY PRODUCTS.

3717-1-05.4 Water, Plumbing, and Waste: Refuse, Recyclables, and Returnables

(H) Toilet room receptacle - covered.

A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

## NOTES:

COLD HOLDING TEMPERATURES WERE UNDER 41°F

MILK-37°F / BOLOGNA- 39°F = REACH IN

MILK AND ORANGE JUICE - 30 °F = WALK-IN

BATHROOM HAS SOAP, HOT WATER, AND PAPER TOWELS.

NO FURTHER VIOLATIONS NOTED AT THIS TIME.