

# Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|--|---|--|---|
| Name of facility<br><b>LOS MARIACHIS III</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>476</b>   | Date<br>/ /                             |
| Address: <b>1080 NORTH BRIDGE STREET<br/>CHILLICOTHE, OH 45601</b>   |   | Category/Descriptive<br><b>COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</b> |   |
| License holder<br><b>LUIS A CRUZ</b>   | Inspection Time (min)<br><b>0</b>   | Travel Time (min)<br><b>0</b>  | Other                                   |
| Type of visit (check)<br><input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br>/ /                                  | Sample date/result (if required)<br>/ / |

**Chapter 3717-1 OAC Violation Checked**

**Management and Personnel**

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|---|
| <input type="checkbox"/> 2.1 Employee health      |
| <input type="checkbox"/> 2.2 Personal cleanliness |
| <input type="checkbox"/> 2.3 Hygienic practices   |
| <input type="checkbox"/> 2.4 Supervision          |

**Food**

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|--|
| <input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented              |
| <input type="checkbox"/> 3.1 Sources, specification and original containers          |
| <input type="checkbox"/> 3.2 Protection from contamination after receiving           |
| <input checked="" 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 premise labeling             |
| <input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated        |
| <input type="checkbox"/> 3.7 Special requirements for highly susceptible populations |

**Equipment, Utensils, Linens and between Utensils, Linens**

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

|   |
|---|
| <input checked="" 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 checked="" 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**

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

**Poisonous or Toxic Materials**

|   |
|---|
| <input type="checkbox"/> 7.0 Labeling and identification                      |
| <input checked="" 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             |

**901:3-4 OAC RFE Only**

|   |
|---|
| <input type="checkbox"/> 12 Articles - Cease use                  |
| <input type="checkbox"/> 13 Records                               |
| <input type="checkbox"/> 14 Food sample collected                 |
| <input type="checkbox"/> 15 Embargo of food/Voluntary destruction |

**3701-21 OAC FSO Only**

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|---|
| <input type="checkbox"/> 27 Embargo of food, reference back to 901:3-4-15 |
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**Violations/Comments**

Cold food observed in proper temperature of 41 °F or below. Food prep areas kept clean at time of inspection. Gloves, hair restraints, thermometers in use.

**\*CRITICAL VIOLATION\***

03.3 Food: Destruction of Organisms of Public Health Concern  
(G) Reheating for hot holding.

Observed chicken being reheated in steam well and between 112°F and 125°F and not being reheated to proper temperature. Use equipment such as stove top or oven to quickly reheat food to proper temperature of 165°F within 2 hours to destroy microorganisms that may cause illness. Time/temperature controlled for safety food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least one hundred sixty-five degrees Fahrenheit (seventy-four degrees Celsius) for fifteen seconds. Correct today.

**\*CRITICAL VIOLATION\***

04.4 Equipment, Utensils, and Linens: Maintenance and Operation

(N) Manual and mechanical warewashing equipment, using chemical sanitization - temperature, pH, concentration, and hardness.

Sanitizer for dish machine at 0ppm chlorine and not reaching minimum concentration of 25-50ppm. . Bar sink does not have any sanitizer in 3rd compartment. Dishes and utensils shall be sanitized after cleaning. Repair dish machine to provide sanitizer for warewashing and provide sanitizer for bar sink. Correct today. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart;

| Minimum concentration<br>ppm (mg/L) | Minimum temperature<br>pH 10 or less °F (°C) | pH 8 or less °F (°C) |
|-------------------------------------|--|----------------------|
| 25                                  | 120 (49)                                     | 120 (49)             |
| 50                                  | 100 (38)                                     | 75 (24)              |
| 100                                 | 55 (13)                                      | 55 (13)              |

**\*CRITICAL VIOLATION\***

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07.1 Poisonous or Toxic Materials: Operational Supplies and Applications

(A) Storage: separation.

Observed a can of paint stored next to the food prep sink . Store all chemicals separate from food or prep areas to prevent possible contamination of food. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, single-service articles, and single-use articles by separating. Correct today.

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**\*CRITICAL VIOLATION\***

05.1 Water, Plumbing, and Waste: Plumbing System

(S) Plumbing system - maintained in good repair.

Observed hot water faucet for cook line handsink not operating. Repair to provide hot water for handwashing. A plumbing system shall be repaired according to the Ohio building code; and maintained in good repair. Correct in 3 days.

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**\*CRITICAL VIOLATION\***

04.4 Equipment, Utensils, and Linens: Maintenance and Operation

(J) Mechanical warewashing equipment - wash solution temperature.

Hot water for dishmachine at 97°F. Hot water for 3 compartment sink at 88°F. Hot water not adequate for dish tank or warewashing. Repair water heater if needed to provide minimum of 120°F water for dish machine and 110°F water for warewashing sink. Correct in 1 day.

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04.2 Equipment, Utensils, and Linens: Numbers and Capacities

(I) Sanitizing solutions - testing devices.

Test strips not available for testing sanitizer concentrations. A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided. Correct in 7 days.

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06.4 Physical Facilities: Maintenance and Operation

(A) Repairing.

Light above prep sink not operating. Repair to provide adequate lighting in kitchen. The physical facilities shall be maintained in good repair. Correct within 7 days.

|                                     |                           |  |  |
|-------------------------------------|---------------------------|--|--|
| Inspected by<br><b>KELLY DENNIS</b> | R.S./SIT #<br><b>3287</b> | Licensor<br><b>Ross County Health District</b> |  |
| Received by                         | Title                     | Phone  |  |

As per HEA 5302 12/08 CHC Software, Inc.

As per AGR 1268 12/08 CHC Software, Inc.