

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>BAINBRIDGE GIOVANNI'S, INC</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <b>350</b>	Date <b>01/19/2012</b>
Address: <b>101 NORTH MAPLE STREET BAINBRIDGE, OH 45612</b>		Category/Descriptive <b>COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</b>	
License holder <b>RICHARD K WELL, JR</b>	Inspection Time (min) <b>40</b>	Travel Time (min) <b>35</b>	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) / /	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, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 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
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
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

**Administration**

901:3-4	OAC
3701-21	OAC

**Violations/Comment(s)**

Hot food held above 135°F and in proper temperature. Sanitizer in proper concentration. Hot water adequate. Food prep areas kept clean.

**\*CRITICAL VIOLATION\***

03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(F) Time/temperature controlled for safety food - hot and cold holding.

Observed ham and pasta in the walk-in cooler holding at 45°F to 46°F and in the temperature danger zone. Cold hold all tcs food below 41°F to limit growth of microorganisms that may cause illness. Manager adjusted thermostat on cooling unit during inspection. Monitor unit to ensure food is held below 41°F.

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**\*CRITICAL VIOLATION\***

03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

Observed ham with expired dates. Manager noted that the ham has been previously frozen. If ready-to-eat tcs foods are frozen after opening or preparation, the dates that the product are frozen and thawed must be marked on the package so the 7 day use by date can be determined. Correct today.

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04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(C) Cooking and baking equipment - cleaning frequency.

Baking pans were encrusted with grease and operator noted they are not cleaned daily. Clean baking pans at least once every 24 hours to prevent accumulation of encrusted debris. The food-contact surfaces of cooking and baking equipment shall be cleaned at least every twenty-four hours. Correct today.

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04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

Residential refrigerator / freezer in use. Unit was obtained for temporary use. Remove unit from use. Food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

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Inspected by <b>KELLY DENNIS</b>	R.S./SIT # <b>3287</b>	Licensors <b>Ross County Health District</b>
Received by	Title	Phone <b>1-740-634-2400</b>

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.