

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PAXTON RESTAURANT	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 114	Date 01/23/2012
Address: 108 WEST MAIN STREET BAINBRIDGE, OH 45612		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder RONALD C MUSTARD	Inspection Time (min) 45	Travel Time (min) 30	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

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

Food

<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 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 premises labeling
<input type="checkbox"/> 3.6	Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

<input type="checkbox"/> 4.0	Materials for construction and repair
<input type="checkbox"/> 4.1	Design and construction
<input 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 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

<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 type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

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

Administration

<input type="checkbox"/> 901:3-4	OAC
<input type="checkbox"/> 3701-21	OAC

Violations/Comment(s)

Cold food sampled held below 41°F and in proper temperature. Hot food held above 135°F and in proper temperature. Hot water adequate. Kitchen kept clean. Food dated. Thermometers, gloves and hair restraints in use. Test strips available for use.

02.3 Management and Personnel: Hygienic Practices

(A) Food contamination prevention - eating, drinking, or using tobacco.

Observed three employee drinks stored on prep tables and were not kept in a closed container. An employee shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, or linens; unwrapped single-service or single-use articles; or other items needing protection can not result. This does not prohibit a food employee from drinking from a closed beverage container if the container is handled to prevent contamination of the employee's hands exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. Corrected.

04.4 Equipment, Utensils, and Linens: Maintenance and Operation

(P) Warewashing equipment - determining chemical sanitizer concentration.

Sanitizer for wiping cloths in a low concentration and it does not appear concentration is being monitored by using test strips. Use test strips to check concentration. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device. Corrected.

04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

Observed a refrigerator and microwave in use. Please remember, once the units are no longer functioning properly, they must be replaced with commercial grade units. 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.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licensors Ross County Health District
Received by	Title	Phone 1-740-634-2922

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

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