

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Centerburg Shell</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number <i>1049</i>	Date <i>1/30/13</i>
Address <i>79 East Main St., Centerburg</i>		Category/Descriptive <i>C35</i>	
License holder <i>Wayne Bradley</i>	Inspection time (min)	Travel time (min)	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

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

Poisonous or Toxic Materials

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

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

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

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

Equipment, Utensils, and Linens

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

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

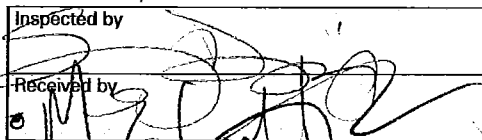

Administrative

901:3-4 OAC
3701-21 OAC

Chlorine bleach present for sanitizing

Violation(s)/Comment(s)

*Metal stem probe thermometer present
pizza = 144°F, pork ribs = 129°F, cheeseburger sausage = 141°F,
breaded chicken = 127°F, Angus burger = 126°F, hot dog = 145°F,
~~all~~ All cooler temperatures acceptable.
Discussed procedures for heating sandwiches and holding - Once
properly cooked, ensure foods are held at 135°F or more. Ensure
holding unit is properly heated prior to placing food product in it.
Reheat sandwiches to 165°F, hold at 135°F or more.
Corrected during inspection
Beef patties appear to come in already cooked*

Inspected by 	R.S./SIT # <i>3204</i>	Licensor <i>Kmsx</i>
Received by 	Title	Phone