

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>The Route</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>476</i>	Date <i>7/14/17</i>
Address <i>804 Market St., Danville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Patricia Whisner</i>	Inspection time (min) <i>60</i>	Travel time (min) <i>15</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input checked="" 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) <i>7/20/17</i>	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 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, specifications and original containers
<input checked="" type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input checked="" 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 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 checked="" 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 checked="" 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

Administrative

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

Violation(s)/Comment(s)

Hand sink functional and stocked, disposable gloves in use to handle ready to eat foods (including ice cream cones)

Dumpster is present.

Floors are still being worked on.

Quat, ammonia and bleach present as sanitizer. Ensur 200 ppm in 3-compartment sink using sani-tabs, wiping cloth brackets 50-100 ppm bleach. Provide/replace damaged quat ammonia test strips

3.4) observed time/temperature controlled for safety (TCS) foods not being maintained at 41F or below/135F or above. Sloppy joe 124F, cheese sauce 119F (Corrective action taken both items reheated to at least

Inspected by <i>Patricia Whisner</i>	R.S./SIT # <i>3453</i>	Licensor <i>Knex Co HD</i>
Received by <i>Patricia Whisner</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility <i>The Route</i>	Type of visit <i>Standard</i> <i>30-day</i>	Date <i>7/14/17</i>
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Violation(s)/Comment(s)

110.5°F for 15 seconds. Observed slippery floors at 154°F. Ensure hot holding of 175°F or above. Frenz soft serve 46°F. - Have unit repaired ensure vents are all clean. Correct immediately

3.2) Observed onions and boxed product on floor of storage shed. Ensure all food/food equipment and supplies are stored at least 16" off the floor to prevent contamination and allow for cleaning

4.5) Observed utensils not stored handle side up. Ensure utensils are stored to prevent contamination to eating surface.

6.4) Observed flies in operation. Eliminate flies, provide/obtain control measures ensure food/food equipment is not contaminated.

3.4) TCS foods observed not being properly date marked. Ensure ready to eat TCS foods are date marked for use or discard within 7 days of opening or prep when held at 41°F or below. If frozen update date mark when removed from freezer.

Correct criticals immediately. Re-inspection 7/20/17

Note: True upright cooler down at time of inspection. Service Technician arrived during inspection to repair it and ice machine.

Inspected by <i>[Signature]</i>	R.S./SIT # <i>3453</i>	Licensor <i>KCHD</i>	
Received by <i>[Signature]</i>	Title	Phone	