

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Throwback Alley</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>463</i>	Date <i>3/10/2017</i>
Address <i>29 North Clayton St, Suite C Centerburg</i>	Category/Descriptive <i>C45</i>		
License holder <i>Michael Lindsey</i>	Inspection time (min) <i>75</i>	Travel time (min) <i>25</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)		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, specifications 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
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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s) *Certified Level II Staff present*

- Hand sink functional and fully stocked.*
- Disposable gloves in use.*
- Watermarking procedures in place.*
- Kitchen well organized.*
- Acceptable Temperatures - Mac/ Cheese - 202°F, Diced Tomatoes - Walk-in - 37°F, Chili - 7-blitop Steam table - 168°F.*
- 3.4- Main prep table not holding final product at 41°F or below. Diced tomatoes were 44°F.*

Inspected by <i>Linda A. Huber, RS</i>	R.S./SIT # <i>2084</i>	Licensors <i>Knox County HD</i>
Received by <i>Fra Nete Lillencoen</i>	Title <i>Owner</i>	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Throwback Alley	Type of visit R 30 Day	Date 3/10/17
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Violation(s)/Comment(s)

Operator lowered unit during inspection.

4.1 - provide an approved food grade plastic storage container with lid for ice storage in front area.

* ensure veggie prep sink is only used for food prep. All clean up of equipment is required to be done at three compartment sink.

* If additional storage is to take place in back room where freezer is located then room will need to be reorganized to ensure all items ~~are~~ are 6" off floor.

Inspected by Len J. Huber (R)	R.S./SIT # 2084	Licenser Knox County HD
Received by Lambert Fullmer	Title owner	Phone