

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Centerburg Pointe</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>135</i>	Date <i>2/27/18</i>
Address <i>4531 Columbus Rd., Centerburg</i>	Category/Descriptive <i>C45</i>		
License holder <i>Chris Murphy</i>	Inspection time (min) <i>60</i>	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 specify	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 type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

<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 type="checkbox"/>	4.8 Protection of clean items

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

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications 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

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

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

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

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input checked="" type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input checked="" type="checkbox"/>	6.4 Maintenance and operation

Administrative

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



Violation(s)/Comment(s) *Manager with level 2, person-in-charge (PIC) present, ODH certified at 5.*

- Dish machine reaching acceptable temperature to sanitize after 4 cycles.
- Hand sinks functional and stocked, disposable gloves present
- Metal stem probe thermometers, great sanitizers/heat strips, 200 ppm observed present during inspection, thermolabels present
- *(3.4) Observed TCS foods sitting on top of oven from lunch at 115°F (puree) Ensure food is maintained in hot holding at 135°F or above while in service. PIC voluntarily discarded during inspection. Cease practice
- o (4.4) observed dirt/debris build up on wire storage rack in kitchen. Properly clean and maintain
- o (6.2) observed lights out in kitchen area above steam table.

Inspected by <i>[Signature]</i>	R,S,J/SIT # <i>3458</i>	Licensors <i>Knox 10 HD</i>
Received by <i>[Signature]</i>	Title <i>Director</i>	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name Centerburg Pointe	Type of inspection Standard
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Violation(s)/Comment(s)

Replace to ensure adequate lighting.

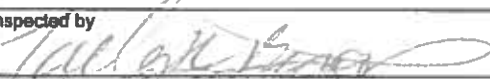

- Walk-in freezer free of ice buildup at time of inspection

Note: New thermometer placed in walk-in cooler during inspection replacing an inaccurate one. Monitor temperatures as inspector observed 42-43F in walk-in after lunch.

- Ensure cleaning of ceiling vents/tiles.

Correct violations prior to next standard inspection

Previous violations corrected.

Inspected by 	R.S./SIT # 3458	Licenser KCHD
Received by 	Title Debra	Phone