

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility DARI CREME	License number 90	Date 02/21/2017
Address 333 2ND STREET PORTSMOUTH, OH 45662	Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ.	
License holder ROBERT J. BORN	Inspection time (min) 25	Travel time (min)

Comments:

III. Preventing Contamination by Hands

Adequate handwashing facilities supplied and accessible; hands clean and properly washed; no bare hand contact with ready-to-eat foods.

Observed food prep employee preparing ready to eat food with bare hands.

Corrective Action: To prevent possible contamination, license holder shall ensure all food employees may not contact exposed, ready to eat foods with bare hands immediately. License holder shall develop and submit written procedure for employees to prepare ready to eat foods to eliminate bare hand contact by 3/24/2017.

Temperature Log

Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food Item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
RAW GROUND BEEF	COLD HOLDING	35	FOOTER WIENER	HOT HOLDING	138
MILK	COLD HOLDING	33			
CHILLI	COOKING	156			
BBQ MEAT	THAWING	20			
HOT DOG SAUCE	PREPARATION	141			
ICE CREAM MIX	PREPARATION	40			
STRAWBERRY ICE CREAM	COLD HOLDING	8			
Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licensor PCHD			
Received by <i>Gorath Pistor</i>	Title <i>waitress</i>		Phone 1-740-354-1610		