

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility DARI CREME	License number 90	Date 10/17/2016
Address 333 2ND STREET PORTSMOUTH, OH 45662	Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ.	
License holder ROBERT J. BORN	Inspection time (min) 35	Travel time (min)

## Comments:

### I. Employee Health

Person in charge is aware of Ohio Administrative Code requirements, and has an employee health policy. Visible or known symptoms and/or diagnoses of illness are addressed according to Ohio Administrative Code. Proper use of restriction and exclusion.

Observed license holder, in a verifiable manner, inform employees to report their health as it relates to diseases that are transmissible through food.

Corrective Actions: to prevent the transmission of food borne illnesses, the license holder shall, in a verifiable manner, inform food employees about reporting, to the person in charge, their health as it relates to diseases that are transmissible through food.

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### IV. Demonstration of Knowledge

Person in Charge demonstrates knowledge by being certified in food protection, responding to food safety questions regarding the operation, or operation complies with the Ohio Administrative Code.

Observed no vomiting and diarrhea event written procedure.

Corrective Actions: To prevent the possible transmission of food borne illnesses, the license holder shall have a vomiting and diarrhea event written procedure.

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### VII. Protection from Contamination

Food separated and protected; food contact surfaces cleaned and sanitized; proper disposition of returned, previously served, reconditioned, and unsafe food.

Critical - Observed live cockroach on wall by 3 bowl sink and observed dead cockroach on shelf in dry goods storage.

3717-1-06.4 Physical facilities: maintenance and operation.

(K)Controlling pests.

The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:

- (1) Routinely inspecting incoming shipments of food and supplies;
- (2) Routinely inspecting the premises for evidence of pests;
- (3) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under paragraphs (C), (K) and (L) of rule 3717-1-07.1 of the Administrative Code; and
- (4) Eliminating harborage conditions.

Corrective Action: To prevent possible contamination, contact pest control operator to survey facility and implement pest control plan and provide documentation to PCHD on 10/25/2016 followup inspection.

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## 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
WEINER	COLD HOLDING	39			
WEINER	COOKING	178			
HOTDOG SAUCE	REHEATING	142			
WEINER	HOT HOLDING	135			
VANILLA MIX	PREPARATION	40			
Inspected by <b>LOUIS BOERGER, R.S.</b>		R.S./SIT # <b>3614</b>	Licensor <b>PCHD</b>		
Received by <i>Faye Pistole</i>			Title <i>Waitress</i>		Phone <b>1-740-354-1610</b>