

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DOUG & DI'S PARTY TIME PUB	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 134	Date 08/01/2016
Address 926 FOURTH STREET PORTSMOUTH, OH 45662		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder DIANA COLLEY	Inspection time (min) 35	Travel time (min) 15	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**

	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, specification and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	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
	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
	<input checked="" type="checkbox"/> 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

Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licensor PCHD
Received by <i>Diana Colley</i>	Title <i>OWNER</i>	Phone 1-740-353-9331

As per HEA 5302 4/10 CHC Software, Inc.
As per AGR 1268 4/10 CHC Software, Inc.

**State of Ohio
Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name DOUG & DI'S PARTY TIME PUB	Type of inspection Standard
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Violation(s) / Comment(s)

Observed debris build up on floor under equipment and in hard to reach areas in food prep area.

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

(B)Cleaning - frequency and restrictions.

- (1) The physical facilities shall be cleaned as often as necessary to keep them clean.
- (2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.
This requirement does not apply to cleaning that is necessary due to a spill or other accident.

Correct by next inspection.



Observed ceiling tile missing near walk in cooler door.

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

(A)Repairing.

The physical facilities shall be maintained in good repair.

Replace ceiling tile by next inspection.

Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licensors PCHD
Received by 	Title 	Phone 1-740-353-9331

As per HEA 5351 4/10 CHC Software, Inc.

As per AGR 1268 Cont. 4/10 CHC Software, Inc.