

State of Ohio
Standard Inspection Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FORK & FINGER		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 120	Date 01/10/2017
Address: 232 SECOND STREET PORTSMOUTH, OH 45662			Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder WILLIAM HARMON		Inspection Time (min) 90	Travel Time (min) 10	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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>			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

4.4	Maintenance and operation
<input checked="" type="checkbox"/>	4.5 Cleaning of equipment and utensils
	4.6 Sanitizing of equipment and utensils
	4.7 Laundering
	4.8 Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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

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

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

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

Administration

901:3-4 OAC
3701-21 OAC

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

Violations/Comment(s)

Observed debris build up grill exhaust hood baffles and reachin freezer bottom shelf.

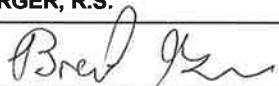
3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(D)Nonfood-contact surfaces - cleaning frequency.

Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Corrective Action: To prevent possible contamination, clean grill exhaust baffles and reachin freezer lower shelf and maintain clean by next inspection.

Note: Discussed Level II Food Safety Certification, employee illness information and written procedures for vomiting/diarrheal events.

Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licenser PCHD
Received by 	Title Manager	Phone 1-740-353-8500

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