

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

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|---|---|--|--|
| Name of facility FRANK & STEINS, INC. | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 38 | Date 01/10/2017 |
| Address: 707 CHILLICOTHE STREET PORTSMOUTH, OH 45662 | | Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT. | |
| License holder RICHARD S. FRASURE | Inspection Time (min) 45 | 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 <i>specify</i> | | Follow-up date (if required) // | Sample date/result(if required) // |

3717-1 OAC Violation Checked

Management and Personnel

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|---|
| <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 |

Food

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

Equipment, Utensils and Linens

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|--|
| <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 |

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|---|
| <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 |

Water, Plumbing, and Waste

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|---|
| <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 |

Physical Facilities

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| <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 |

Poisonous or Toxic Materials

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| <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 |

Special Requirements

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|---|
| <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 |

Administration

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

Violations/Comment(s)

Observed holes in drywall inside women's restroom and missing/torn floor tile behind bar near food prep.

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

(A) Repairing.

The physical facilities shall be maintained in good repair.

Corrective Action: To prevent possible contamination, repair wall and floor by next inspection.

Observed no handwashing signage in restrooms.

3717-1-06.2 Physical facilities: numbers and capacities.

(E) Handwashing signage.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

Corrective Action: To prevent possible contamination, license holder shall provide handwashing signage at all handwashing sinks by next inspection.

Note: Discussed Level II Food Safety Certification.

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| Inspected by LOUIS BOERGER, R.S. | R.S./SIT # 3614 | Licensors PCHD |
| Received by <i>[Signature]</i> | Title <i>Bartender</i> | Phone 1-740-353-1542 |

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

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