Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: Rosies Diner	License No.: NFRY-98JQRN
Address: 1525 Leebrick Dr 1st Floor	Date: September 30, 2014
City/Zip Code: Kent / 44242	Review Time: 30 (min)

Coding: U = Unsatisfactory S = Satisfactory U-PIC = Unsatisfactory - Not knowledgeable S-PIC = Person in Charge - Knowledgeable N/A = Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

See continuation page for specific comments

	Thawing
N/A	Under refrigeration - food at 41°F.
N/A	Thawing in water. • Sufficient water velocity. • Thawed portion of RTE food not above 41°F. • Thawed portions of food requiring cooking not above 41°F for more than 4 hrs. • Water temperature 70°F or less.
N/A	Part of continuous cooking process.
N/A	Thawed in microwave and immediately transferred to conventional cooking equipment.

	Cooking
N/A	Eggs - 155°F for 15 sec (or chart).
N/A	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
N/A	Meat roasts: 130°F for 112 min (or chart).
N/A	Ratites and injected meats: 155°F for 15 sec (or chart).
N/A	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165°F for 15 sec.
N/A	Whole-muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
N/A	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
N/A	Fish, meat, game animals: 145°F for 15 sec.
N/A	Fruits and vegetables: 135°F or above for hot holding.

	Cooling Time-Temp Control
N/A	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
N/A	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

	Reheating
N/A	TCS foods rapidly reheated to 165°F or above for 15 sec.
N/A	Food reheated to 165°F or above in a microwave.
N/A	Commercially processed RTE food heated to 135°F or above for hot holding.
N/A	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
N/A	Two hour maximum reheating time.

	Freezing Fish for Parasite Destruction (on premises)
N/A	Approved source.
N/A	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
N/A	Records retained: • Species • Freezing temperature & time. • For 90 calendar days.

X	Holding
S-PIC	Hot TCS food held at 135°F or above.
N/A	Roasts at 130°F or above.
S	Cold TCS foods held at 41°F or less.

X	Raw Menu Item
S-PIC	Approved source.
S-PIC	Records retained: • Source. • Product receiving temperature. • Product storage temperature. • Display temp (ambient if packaged, product if not).
S	Consumer advisory (otherwise a variance).
S	Protection from contamination.

	Time as a Public Health Control Cold/Hot Foods
N/A	Used only for: • A working food supply, or • RTE TCS foods displayed or held for immediate service.
N/A	Written procedures available to licensor for review.
N/A	Hot & Cold Food: 4 hr limitation • Food ≤41°F or ≥135°F when removed from temp control • Food marked to indicate when time limit expires. • Food shall be cooked/served or served within 4 hr time limit. • Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
N/A	Cold Food: 6 hr limitation • Food is ≤41°F when removed from temp control. • Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. • Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. • Cook/serve or serve food within 6 hr time limit. • Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

	Transport of Food as a Caterer
N/A	Method of transport and protection from contamination.
N/A	Method of cold and hot food temperature maintenance during transport and at site.
N/A	Method of hand washing.
N/A	Method of minimizing hand contact with RTE foods.
N/A	Protection from contamination by consumers.

Food Process Reviewed:

Raw Sushi is no longer provided at this location.

Comment(s)

If Ice baths are not used, bulk cooling and reheating practiced, and raw sushi is not served then this RFE may be dropped to a risk class III. Provided signed documentation that these procedures are not to be used to lower risk class.

Inspected by	R.S./SIT #	Licensor	
Justin Smith	3513	Kent City Health Department	
Received by	**Title**		**Phone**
Mark Lewis	Manager		(330) 672-8103

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Rosies Diner	☐ FSO ☒ RFE	NFRY-98JQRN	September 30, 2014
Address: 1525 Leebrick Dr 1st Floor, Kent OH 44242 ,	Category/Descriptive: Risk Level IV/Commercial RFE < 25000 sq. ft.		
License holder: Kent State Dining Services	Inspection time (min): 60	Travel time (min): 0	Other
Type of visit (check): ☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ 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, specifications 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
X	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation
X	4.4	Maintenance and operation
X	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
X	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
X	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

Violation(s)/Comment(s)

3717-1-04.1(P) - Dispensing equipment - protection of equipment and food.

Observation: ***(CORRECTED DURING INSPECTION):*** Observed coffee creamer equipment that dispenses or vends liquid food in unpackaged form is not properly installed to prevent contamination at the time of inspection. The dispensing tube was not proper cut to one inch in length according to the manufactures guidelines.

Corrective Action(s): Equipment that dispenses or vends liquid food or ice in unpackaged form shall be designed as specified in this rule. The dispensing equipment actuating lever or mechanism and filling device of consumer self-service beverage dispensing equipment shall be designed to prevent contact with the lip-contact surface of glasses or cups that are refilled. Cut the dispensing tube to be one inch in length each time new product is add to the dispensing equipment.

3717-1-04.4(S)(1) - Single-service articles and single-use articles - use limitation.

Observation: Observed re-use of single-service containers as scoops in the Chorizo pork sausage at the time of inspection.

Corrective Action(s): Single-service and single-use articles may not be reused. Discontinue using single service containers (without handles) as scooping utensils. Only scoops with handles shall be used. Only scoops that can be properly ware washed shall be used.

3717-1-04.5(B) - Equipment food-contact surfaces and utensils - cleaning frequency.
This is a critical violation.

Observation: Observed Food equipment surfaces (ice scoop) are not cleaned at the required frequency. Observed the ice scoop holder to be holding water (ice melt) at the time of inspection.

Corrective Action(s): Equipment food-contact surfaces and utensils shall be cleaned at a frequency specified in this rule. Surfaces of utensils and equipment contacting food that is not TCS shall be cleaned: at any time when contamination may have occurred; At least every twenty-four hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; Before restocking consumer self-service equipment or utensils such as condiment dispensers and display containers; and In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment or bulk water machines at a frequency specified by the manufacturer, or at a frequency necessary to preclude accumulation of soil or mold. Clean the Ice scoops and holder at least every 24 hours to prevent possible contamination to ice (foods).

3717-1-05.3(C) - Backflow prevention.
This is a critical violation.

Observation: Observed a direct connection between the sewage system and a drain originating from equipment in which food (ice machine) are placed. Observed drainage line from the ice machine was not provided with a proper air gap at the time of inspection.

Corrective Action(s): A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable

equipment, or utensils are placed unless allowed by the Ohio building code. To prevent contamination to the ice machine and ice, provide a proper air gap (2 inches).

Observation: Observed a direct connection between the sewage system and a drain originating from equipment in which food (ice bin on the Pepsi dispensing machine) placed. Observed drainage pipe from the Pepsi Machine was not provided with a proper air gap at the time of inspection.
Corrective Action(s): A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed unless allowed by the Ohio building code. Provide a proper air gap on the Pepsi drainage pipe to prevent contamination.

3717-1-06.4(B) - Cleaning - frequency and restrictions.
REPEAT OBSERVATION Observed a build-up of dirt and debris in floor drains (under food preparation sink in back room and floor drain behind the front service line) at the time of inspection.
Corrective Action(s): The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed. Clean floor drains daily to prevent the accumulation of debris.

Observation: Observed a build-up of dirt and debris on the floors under the front service line and other locations in the facility at the time of inspection.
Corrective Action(s): The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed. To prevent contamination to foods and equipment the floors of the facility shall be maintained clean. Clean under all cold holding equipment, counters, cooking equipment and any other locations where debris is accumulating daily.

Comments:
Organize the broom storage corner.
All Hand washing sinks are to be properly supplied with proper hand washing sign.
Observed the warewashing machine temperature to be very high (194 degrees F). Recommend having the machine serviced and adjusted to have a final rinse slightly lower to ensure proper ware washing of utensils.
Work on maintaining the back door to the food service closed at all times. Access into kitchen area was easy.

Temperatures

Food Temperatures

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
Lettuce	Cold holding	42°F	Chicken	Cold holding	42°F
eggs	Cold holding	39°F	pre-package salad	Cold holding	39°F
sliced tomatoes	Cold holding	38°F	sausage	Cold holding	39°F
sausage	Preparation	139°F	ham	Cold holding	38°F
sushi	Cold holding	40°F			

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Champion Stationary ware washing machine	High Temperature	Pass			High Heat	194°F

Inspected by	R.S./SIT #	Licensor	
Justin Smith	3513	Kent City Health Department	
Received by	**Title**		**Phone**
Mark Lewis	Manager		(330) 672-8103

HEA 5351 Ohio Department of Health (Rev. 05/13)
AGR 1268 Ohio Department of Agriculture (Rev. 05/13)

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Rosies Diner	☐ FSO ☒ RFE	NFRY-98JQRN	February 06, 2014
Address: 1525 Leebrick Dr 1st Floor, Kent OH 44242 ,	Category/Descriptive: Risk Level IV/Commercial RFE < 25000 sq. ft.		
License holder: Kent State Dining Services	Inspection time (min): 120	Travel time (min): 0	Other: 0
Type of visit (check): ☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify		Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
X	2.2	Personal cleanliness
	2.3	Hygienic practices
	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
X	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
X	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
X	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation
X	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
X	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

Violation(s)/Comment(s)

3717-1-02.2(C) - Hands and arms: when to wash
This is a critical violation.

Observation: Food employee(s) did not wash hands in situations that specifically require them to do so. Observed food employees were not properly washing hands before handling clean gloves at the time of inspection.

Corrective Action(s): To prevent contamination, food employees shall clean their hands and exposed portions of their arms after switching between working with raw food and with ready to eat food; before donning gloves for working with food; and after other activities that contaminate the hands. Manager spoke with all the employees about proper glove use and hand washing. Recommend retraining all staff members.

3717-1-03.2(T) - Food preparation - preventing contamination from the premises

REPEAT OBSERVATION Observed food and food contact surfaces were not protected from environmental sources (customers sitting on right side of the front counter of the right side of the wrap station) of contamination during preparation.

Corrective Action(s): During preparation, unpackaged food shall be protected from environmental sources of contamination. Provide additional Sneeze guards or barrier at this location to protect the food service preparation area from possible contamination. One section as been added but the food preparation area is still exposed to customer contamination.

3717-1-03.5(C)(2) - Food labels - packaged food

Observation: A label on a food packaged in the RFE or FSO did not contain all required information. Observed Simply to Go prepacked food containers were not properly label with ingredient labels. Observed large prepacked cookies were not provided with proper labels. Observed ingredient book for bake goods was not easily available for customer use at the time of inspection.

Corrective Action(s): Provided proper food labels on all prepackage foods. Provide ingredient book for customer self service foods. Food label information shall include: (a) The common name of the food, or an adequately descriptive identity statement; (b) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food; (c) An accurate declaration of the quantity of contents; (d) The name and place of business of the manufacturer, packer, or distributor; (e) The name of the food source for each major food allergen contained in the food, unless listed in the ingredients; (f) Nutritional information when required by law; and (g) Proper Labeling on container of salmonoid fish containing canthaxanthin.

3717-1-04.1(P) - Dispensing equipment - protection of equipment and food.

Observation: Observed coffee creamer equipment that dispenses or vends liquid food in unpackaged form is not properly installed to prevent contamination at the time of inspection. The dispensing tube was not proper cut to one inch in length according to the manufactures guidelines.

Corrective Action(s): Equipment that dispenses or vends liquid food or ice in unpackaged form shall be designed as specified in this rule. The dispensing equipment actuating lever or mechanism and filling device of consumer self-service beverage dispensing equipment shall be designed to prevent contact with the lip-contact surface of glasses or cups that are refilled. Cut the dispensing tube to be one inch in length each time new product is add to the dispensing equipment.

3717-1-04.4(B) - Cutting surfaces.
REPEAT OBSERVATION Observed surfaces of cutting blocks or boards located at the wrap station preparation area were severely scratched or scored and could not be effectively cleaned and sanitized at the time of inspection.
Corrective Action(s): Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Resurface or replace cutting board used at the wrap station.

3717-1-06.4(B) - Cleaning - frequency and restrictions.
Observation: Observed a build-up of dirt and debris in multiple floor drains at the time of inspection.
Corrective Action(s): The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed.

Comments:
Recommend retraining all the food employees on proper glove use and hand washing.
Organize the broom storage corner.
Observed the warewashing machine temperature to be very high (193 degrees F). Recommend having the machine serviced and adjusted to have a final rinse slightly lower to ensure proper ware washing of utensils.
Observed some foods were being held on ice baths. If this is to continue then a time instead of temperature procedure will need to be used. All TCS foods shall be properly held a acceptable temperatures at all times. Manager stated that the ice baths are only used for lunch and dinner specials. The menu will be adjusted to prevent the need for the use of ice baths and therefore the need for the Time instead of Temperature procedures.
Work on maintaining the back door to the food service closed at all times. Access into kitchen area was easy. Inspector was confronted by food employee but ID was not requested.

Temperatures

Food Temperatures

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
Pizza	Hot holding	134°F	prepackaged wrap	Cold holding	35°F
sushi	Cold holding	38°F	pudding	Cold holding	34°F
soup	Cold holding	169°F	cut tomatoes	Cold holding	39°F
cut tomatoes	Serving	46°F	sour cream	Serving	46°F
cheese	Cold holding	40°F	pasta salad	Cold holding	40°F

Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
Stationary Warewashing	High Temperature	pass			Hot water	193°F

Inspected by	R.S./SIT #	Licensor	
Justin Smith	3513	Kent City Health Department	
Received by	**Title**		**Phone**
Mark Lewis	Senior Manager		(330)

HEA 5351 Ohio Department of Health (Rev. 05/13)
AGR 1268 Ohio Department of Agriculture (Rev. 05/13)

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: Rosies Diner	License No.: NFRY-98JQRN
Address: 1525 Leebrick Dr 1st Floor	Date: February 06, 2014
City/Zip Code: Kent / 44242	Review Time: 60 (min)

Coding: U = Unsatisfactory S = Satisfactory U-PIC = Unsatisfactory - Not knowledgeable S-PIC = Person in Charge - Knowledgeable N/A = Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

See continuation page for specific comments

	Thawing
N/A	Under refrigeration - food at 41°F.
N/A	Thawing in water. • Sufficient water velocity. • Thawed portion of RTE food not above 41°F. • Thawed portions of food requiring cooking not above 41°F for more than 4 hrs. • Water temperature 70°F or less.
N/A	Part of continuous cooking process.
N/A	Thawed in microwave and immediately transferred to conventional cooking equipment.

	Cooking
N/A	Eggs - 155°F for 15 sec (or chart).
N/A	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
N/A	Meat roasts: 130°F for 112 min (or chart).
N/A	Ratites and injected meats: 155°F for 15 sec (or chart).
N/A	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165°F for 15 sec.
N/A	Whole-muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
N/A	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
N/A	Fish, meat, game animals: 145°F for 15 sec.
N/A	Fruits and vegetables: 135°F or above for hot holding.

	Cooling Time-Temp Control
N/A	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
N/A	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

	Reheating
N/A	TCS foods rapidly reheated to 165°F or above for 15 sec.
N/A	Food reheated to 165°F or above in a microwave.
N/A	Commercially processed RTE food heated to 135°F or above for hot holding.
N/A	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
N/A	Two hour maximum reheating time.

	Freezing Fish for Parasite Destruction (on premises)
N/A	Approved source.
N/A	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
N/A	Records retained: • Species • Freezing temperature & time. • For 90 calendar days.

	Holding
N/A	Hot TCS food held at 135°F or above.
N/A	Roasts at 130°F or above.
N/A	Cold TCS foods held at 41°F or less.

X	Raw Menu Item
S-PIC	Approved source.
S-PIC	Records retained: • Source. • Product receiving temperature. • Product storage temperature. • Display temp (ambient if packaged, product if not).
S	Consumer advisory (otherwise a variance).
S	Protection from contamination.

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U-PIC	Written procedures available to licensor for review.
U-PIC	Hot & Cold Food: 4 hr limitation • Food ≤41°F or ≥135°F when removed from temp control • Food marked to indicate when time limit expires. • Food shall be cooked/served or served within 4 hr time limit. • Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
N/A	Cold Food: 6 hr limitation • Food is ≤41°F when removed from temp control. • Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. • Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. • Cook/serve or serve food within 6 hr time limit. • Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

	Transport of Food as a Caterer
N/A	Method of transport and protection from contamination.
N/A	Method of cold and hot food temperature maintenance during transport and at site.
N/A	Method of hand washing.
N/A	Method of minimizing hand contact with RTE foods.
N/A	Protection from contamination by consumers.

Food Process Reviewed:

Raw Sushi is no longer provided at this location.

Comment(s)

TCS foods stored in Ice bath items will need a proper Time instead to Temperature procedure if continued.
If Ice baths are not used, bulk cooling and reheating practiced, and raw sushi is not served then this RFE may be dropped to a risk class III. Provided signed documentation that these procedures are not to be used to lower risk class.

Inspected by	R.S./SIT #	Licensor	
Justin Smith	3513	Kent City Health Department	
Received by	**Title**		**Phone**
Mark Lewis	Senior Manager		(330)

AGR 1084 (Rev 05/13)

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
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Address: 1525 Leebrick DR 1st Floor, Kent OH 44242 ,	Category/Descriptive: Risk Level IV/Commercial RFE < 25000 sq. ft.		
License holder: Kent State Dining Services	Inspection time (min): 60	Travel time (min): 0	Other: 0
Type of visit (check): ☐ Standard ☒ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ 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
X	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
X	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
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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
X	4.4	Maintenance and operation
X	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
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	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
X	6.2	Numbers and capacities
	6.3	Location and placement
X	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

Violation(s)/Comment(s)

3717-1-02.4(C)(3) - Person in charge: duties - ensure persons entering food prep or storage areas comply with this chapter This is a critical violation.

REPEAT OBSERVATIONObserved back door to food preparation area was not kept closed at time of inspection. The person in charge did not ensure that employees or other people entering the food preparation, food storage and warewashing areas comply with this chapter.

Corrective Action(s): The person in charge shall ensure that employees and other persons entering the food preparation, food storage and warewashing areas comply with this chapter. Discussed this issue with manager at time of reinspection. He mentioned that action is occurring to correct the issue and should be corrected soon. This will be rechecked at next standard inspection.

3717-1-03.2(T) - Food preparation - preventing contamination from the premises

REPEAT OBSERVATIONObserved food is not protected from environmental sources (customers sitting on right side of the front counter of the right side of the wrap station) of contamination during preparation.

Corrective Action(s): During preparation, unpackaged food shall be protected from environmental sources of contamination. Provide a Sneeze guard or barrier at this location to protect the food service preparation area from possible contamination.

3717-1-04.4(A)(2) - Equipment components kept intact, tight, and adjusted

REPEAT OBSERVATIONEquipment components are not intact, tight or properly adjusted. Observed door seals on single door ice cream freezer to be damaged at time of inspection. Observed large amounts of ice accumulation on interior of freezer at time of inspection.

Corrective Action(s): Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

3717-1-04.4(B) - Cutting surfaces.

REPEAT OBSERVATIONThe surfaces of cutting blocks or boards located at the wrap station preparation area were severely scratched or scored and could not be effectively cleaned and sanitized.

Corrective Action(s): Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

3717-1-04.4(Q) - Utensils, temperature and pressure measuring devices - good repair and calibration.

REPEAT OBSERVATIONObserved thermometers, and/or pressure gauges were not kept in good repair or calibration that provided on the warewashing machine. Ware washing machine took over 5 attempts to register 180 degrees F on the Final rinse cycle.

Corrective Action(s): Water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. Repair or replace temperature gauge to read final rinse properly to ensure equipment is properly sanitizing.

3717-1-04.5(B) - Equipment food-contact surfaces and utensils - cleaning frequency.
This is a critical violation.

REPEAT OBSERVATIONFood equipment surfaces (interior of ice machine) are not cleaned at the required frequency.

Corrective Action(s): Equipment food-contact surfaces and utensils shall be cleaned at a frequency specified in this rule. Clean ice machine and add to a cleaning schedule to be checked and maintained.

3717-1-06.2(A) - Handwashing sinks - minimum number.

REPEAT OBSERVATIONObserved the right side of front service line was not provided with a properly supplied hand washing sink.

Corrective Action(s): Handwashing sinks shall be provided as specified under paragraph (G) of 3717-1-05.1 of this code. The sink located on the right side of the front service line shall be converted to a hand sink to ensure proper hand washing by food employees. This sink shall be provided with soap, paper towels and hand washing sign. This sink shall only be used for hand washing. Sanitizer buckets shall be stored in a different location and not in the sink.

3717-1-06.4(B) - Cleaning - frequency and restrictions.

Observation: Observed a build-up of dirt and debris in the floor drains on front service line.

Corrective Action(s): The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed.

Comments:
Cold holding unit for the wrap station is currently being worked on. Repair this cooler to hold at 36 degrees F.

Inspected by	R.S./SIT #	Licensor	
Justin Smith	3513	Kent City Health Department	
Received by	**Title**		**Phone**
Mark Lewis	PIC		(330)

HEA 5351 Ohio Department of Health (Rev. 05/13)
AGR 1268 Ohio Department of Agriculture (Rev. 05/13)

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: Rosies Diner	License No.: NFRY-98JQRN
Address: 1525 Leebrick DR 1st Floor	Date: September 13, 2013
City/Zip Code: Kent / 44242	Review Time: 60 (min)

Coding: U = Unsatisfactory S = Satisfactory U-PIC = Unsatisfactory - Not knowledgeable S-PIC = Person in Charge - Knowledgeable N/A = Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

	Thawing
N/A	Under refrigeration - food at 41°F.
N/A	Thawing in water. • Sufficient water velocity. • Thawed portion of RTE food not above 41°F. • Thawed portions of food requiring cooking not above 41°F for more than 4 hrs. • Water temperature 70°F or less.
N/A	Part of continuous cooking process.
N/A	Thawed in microwave and immediately transferred to conventional cooking equipment.

X	Cooking
S	Eggs - 155°F for 15 sec (or chart).
N/A	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
N/A	Meat roasts: 130°F for 112 min (or chart).
N/A	Ratites and injected meats: 155°F for 15 sec (or chart).
N/A	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites: 165°F for 15 sec.
N/A	Whole-muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
N/A	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
N/A	Fish, meat, game animals: 145°F for 15 sec.
S	Fruits and vegetables: 135°F or above for hot holding.

X	Cooling Time-Temp Control
S-PIC	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
N/A	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

	Reheating
S-PIC	TCS foods rapidly reheated to 165°F or above for 15 sec.
N/A	Food reheated to 165°F or above in a microwave.
S-PIC	Commercially processed RTE food heated to 135°F or above for hot holding.
N/A	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
S-PIC	Two hour maximum reheating time.

	Freezing Fish for Parasite Destruction (on premises)
S	Approved source.
S	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
S	Records retained: • Species • Freezing temperature & time. • For 90 calendar days.

See continuation page for specific comments

X	Holding
U	Hot TCS food held at 135°F or above.
N/A	Roasts at 130°F or above.
S	Cold TCS foods held at 41°F or less.

X	Raw Menu Item
S-PIC	Approved source.
S-PIC	Records retained: • Source. • Product receiving temperature. • Product storage temperature. • Display temp (ambient if packaged, product if not).
S-PIC	Consumer advisory (otherwise a variance).
S-PIC	Protection from contamination.

	Time as a Public Health Control Cold/Hot Foods
N/A	Used only for: • A working food supply, or • RTE TCS foods displayed or held for immediate service.
N/A	Written procedures available to licensor for review.
N/A	Hot & Cold Food: 4 hr limitation • Food ≤41°F or ≥135°F when removed from temp control • Food marked to indicate when time limit expires. • Food shall be cooked/served or served within 4 hr time limit. • Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
N/A	Cold Food: 6 hr limitation • Food is ≤41°F when removed from temp control. • Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. • Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. • Cook/serve or serve food within 6 hr time limit. • Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

	Transport of Food as a Caterer
N/A	Method of transport and protection from contamination.
N/A	Method of cold and hot food temperature maintenance during transport and at site.
N/A	Method of hand washing.
N/A	Method of minimizing hand contact with RTE foods.
N/A	Protection from contamination by consumers.

Food Process Reviewed:

Sushi is not longer served as raw fish at this location, Mulitple hot foods and soups

Inspected by	R.S./SIT #	Licensor	
Justin Smith	3513	Kent City Health Department	
Received by	**Title**		**Phone**
Dennis Bean	PIC		(330)

AGR 1084 (Rev 05/13)

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Rosies Diner	☐ FSO ☒ RFE	NFRY-98JQRN	September 16, 2013
Address	Category/Descriptive		
1525 Leebrick DR 1st Floor, Kent OH 44242 ,	Risk Level IV/Commercial RFE < 25000 sq. ft.		
License holder	Inspection time (min)	Travel time (min)	Other
Kent State Dining Services	90	0	0
Type of visit (check)		Follow-up date (if required)	Sample date/result (if required)
☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify		09/17/2013	

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
X	2.2	Personal cleanliness
	2.3	Hygienic practices
X	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
X	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
X	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
X	4.4	Maintenance and operation
X	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
X	6.2	Numbers and capacities
	6.3	Location and placement
X	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

Violation(s)/Comment(s)

3717-1-02.2(G) - Jewelry - prohibition.
Observation: Observed food employees wearing jewelry on arms or hands during food preparation.
Corrective Action(s): To prevent contamination, except as provided by (G)(2) and (G)(3) of this rule, food employees may not wear jewelry on their arms or hands.

3717-1-02.4(C)(3) - Person in charge: duties - ensure persons entering food prep or storage areas comply with this chapter This is a critical violation.
Observation: Observed back door to food preparation area was not kept closed at time of inspection. The person in charge did not ensure that employees or other people entering the food preparation, food storage and warewashing areas comply with this chapter.
Corrective Action(s): The person in charge shall ensure that employees and other persons entering the food preparation, food storage and warewashing areas comply with this chapter.

3717-1-03.2(K) - In-use utensils - between-use storage.
Observation: ***(CORRECTED DURING INSPECTION):*** In-use utensils (ice cream scoop in dipper well that was not running) are improperly stored at time of inspection.
Corrective Action(s): During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored as described in this rule. Ice cream scoop shall be stored in a constant running dipper well when not in use to limit the growth of harmful organisms.

3717-1-03.2(T) - Food preparation - preventing contamination from the premises
Observation: Observed food is not protected from environmental sources (customers sitting on right side of the front

counter of the right side of the wrap station) of contamination during preparation.

Corrective Action(s): During preparation, unpackaged food shall be protected from environmental sources of contamination. Provide a Sneeze guard or barrier at this location to protect the food service preparation area from possible contamination.

3717-1-03.4(F)(1) - Time/temperature controlled for safety food - hot and cold holding.
This is a critical violation.

Observation: TCS foods (all food in the wrap station preparation cold holding equipment) were not being held at the proper temperature.

Corrective Action(s): Except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above (except for those roasts that are cooked as required may be held at 130° F), or at 41°F or less. These foods were requested to be discarded at time of inspection. This cold holding equipment shall not be used until repaired, adjusted, or replaced. Correct By: 17-Sep-2013

Observation: TCS foods (hot held pizza and other products in the hot holding equipment on front service line) were not being held at the proper temperature.

Corrective Action(s): Except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above (except for those roasts that are cooked as required may be held at 130° F), or at 41°F or less. Adjust hot holding equipment to hold foods at temperatures above 135 degrees F. Correct By: 17-Sep-2013

3717-1-04.4(A)(1) - Equipment - good repair and proper adjustment.

Observation: Observed grab and go display cooler was not holding foods at proper cold holder temperatures at time of inspection. Equipment and/or components are not maintained in good working order.

Corrective Action(s): Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code. Adjust cooler to hold all foods at 41 degrees F or below or reorganize and train employees to stock the cooler in a different way to ensure proper cold holding temperatures.

Observation: Observed wrap station cold holding equipment was not properly adjusted to hold TCS foods at the proper cold holding temperatures. Equipment and/or components are not maintained in good working order.

Corrective Action(s): Wrap station cooler shall be adjusted, repaired or replaced to hold cold foods at proper cold holding temperatures to limit the growth of harmful organisms. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code. Correct By: 17-Sep-2013

3717-1-04.4(A)(2) - Equipment components kept intact, tight, and adjusted

Observation: Equipment components are not intact, tight or properly adjusted. Observed door seals on single door ice cream freezer to be damaged at time of inspection. Observed large amounts of ice accumulation on interior of freezer at time of inspection.

Corrective Action(s): Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

3717-1-04.4(B) - Cutting surfaces.

Observation: The surfaces of cutting blocks or boards located at the wrap station preparation area were severely scratched or scored and could not be effectively cleaned and sanitized.

Corrective Action(s): Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

3717-1-04.4(Q) - Utensils, temperature and pressure measuring devices - good repair and calibration.

Observation: Observed thermometers, and/or pressure gauges were not kept in good repair or calibration that provided on the warewashing machine. Ware washing machine took over 5 attempts to register 180 degrees F on the Final rinse cycle.

Corrective Action(s): Water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. Repair or replace temperature gauge to read final rinse properly to ensure equipment is properly sanitizing.

3717-1-04.5(B) - Equipment food-contact surfaces and utensils - cleaning frequency.
This is a critical violation.

Observation: Food equipment surfaces (interior of ice machine) are not cleaned at the required frequency.
Corrective Action(s): Equipment food-contact surfaces and utensils shall be cleaned at a frequency specified in this rule. Clean ice machine and add to a cleaning schedule to be checked and maintained. Correct By: 17-Sep-2013

3717-1-04.5(D) - Nonfood-contact surfaces - cleaning frequency.
Observation: Observed accumulation of soil residue on nonfood-contact surfaces (top of ware washing machine).
Corrective Action(s): Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

3717-1-06.2(A) - Handwashing sinks - minimum number.
Observation: Observed the right side of front service line was not provided with a properly supplied hand washing sink.
Corrective Action(s): Handwashing sinks shall be provided as specified under paragraph (G) of 3717-1-05.1 of this code. The sink located on the right side of the front service line shall be converted to a hand sink to ensure proper hand washing by food employees. This sink shall be provided with soap, paper towels and hand washing sign. This sink shall only be used for hand washing. Sanitizer buckets shall be stored in a different location and not in the sink. Correct By: 17-Sep-2013

3717-1-06.4(F) - Drying mops.
Observation: Observed mops being dried using an unapproved method.
Corrective Action(s): After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Properly hang wet mops in ways that allows proper air drying.

Comments:
Recommend provided additional back flow protection on the mop sink water fixture (ASSE 1011). Provide a sign by the unwashed fruits that states the "all foods are unwashed and shall be washed before eaten" or similar language. Back doors to food preparation area shall be maintained closed and locked at all times. Observed a sign that states this. Management is required to enforce this rule. A Critical Violation with be documented each time this violation is observed.

Food Temperatures

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
Salsa and sour cream	Cold holding	70°F	soup	Cold holding	36°F
salad	Cold holding	34°F	chicken	Hot holding	165°F
omelette	Preparation	162°F	*pizza	Hot holding	125°F
cucumbers	Cold holding	45°F	cheese	Cold holding	49°F
*chicken	Cold holding	49°F	deli Meat	Cold holding	40°F
Parfait	Cold holding	48°F	Naked Juice	Cold holding	48°F

Inspected by	R.S./SIT #	Licensor
Justin Smith	3513	Kent City Health Department

Received by	Title	Phone
Dennis Bean	PIC	(330)

HEA 5351 Ohio Department of Health (Rev. 05/13)
AGR 1268 Ohio Department of Agriculture (Rev. 05/13)

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: Rosies Diner	License No.: 12[redacted]17
Address: Tri-Towers - First Floor	Date: 12/6/12
City/Zip Code: Kent, 44242	Review Time: 1hr.

Coding: U = Unsatisfactory S= Satisfactory U-PIC= Unsatisfactory – Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

See continuation page for specific comments

N/A	**Thawing**
	Under refrigeration- food at 41°F.
	Thawing in water.
	• Sufficient water velocity. • Thawed portion of RTE food not above 41°F. • Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs. • Water temperature 70°F or less.
	Part of continuous cooking process.
✓	Thawed in microwave and immediately transferred to conventional cooking equipment.

N/A	**Cooking**
	Eggs - 155°F for 15 sec (or chart).
	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
	Meat roasts: 130°F for 112 min (or chart).
	Ratites and injected meats: 155°F for 15 sec (or chart).
	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites:165°F for 15 sec.
	Whole–muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
✓	Fish, meat, game animals: 145°F for 15 sec.
	Fruits and vegetables: 135°F or above for hot holding.

✓	**Cooling Time-Temp Control**
N/A	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
S	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

N/A	**Reheating**
	TCS foods rapidly reheated to 165°F or above for 15 sec.
	Food reheated to 165°F or above in a microwave.
	Commercially processed RTE food heated to135°F or above for hot holding.
	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
✓	Two hour maximum reheating time.

N/A	**Freezing Fish for Parasite Destruction (on premises)**
	Approved source.
	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
✓	Records retained: • Species • Freezing temperature & time. • For 90 calendar days.

✓	**Holding**
N/A	Hot TCS food held at 135°F or above.
✓	Roasts at 130°F or above.
S	Cold TCS foods held at 41°F or less.

✓	**Raw Menu Item**
S	Approved source.
S	Records retained: •Source. •Product receiving temperature. •Product storage temperature. •Display temp (ambient if packaged, product if not).
S	Consumer advisory (otherwise a variance).
S	Protection from contamination.

N/A	**Time as a Public Health Control Cold/Hot Foods**
	Used only for: •A working food supply, or •RTE TCS foods displayed or held for immediate service.
	Written procedures available to licensor for review.
	Hot & Cold Food: 4 hr limitation •Food ≤41°F or ≥135°F when removed from temp control •Food marked to indicate when time limit expires. •Food shall be cooked/served or served within 4 hr time limit. •Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
✓	Cold Food: 6 hr limitation •Food is ≤41°F when removed from temp control. •Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. •Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. •Cook/serve or serve food within 6 hr time limit. •Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

N/A	**Transport of Food as a Caterer**
	Method of transport and protection from contamination.
	Method of cold and hot food temperature maintenance during transport and at site.
	Method of hand washing.
	Method of minimizing hand contact with RTE foods.
✓	Protection from contamination by consumers.

Food Process Reviewed: sushi - No Raw From Gusto - Student Center

Inspected by: [signature]	Received by: [signature]
Licensor: KCHD	Title/Phone: GM 78078

AGR1084 (Rev 04/09)

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Rosie's Diner - KSU	☐ FSO ☒ BFE	12-17	12/6/12
Address: Tri-Towers - First Floor		Category/Descriptive: CRL 4	
License holder: KSU Dining Services	Inspection time (min): 1 hr	Travel time (min): —	Other: —
Type of visit (check): ☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify*		Follow-up date (if required): Next Standard	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, specifications and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
X	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
	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

Violation(s)/Comment(s)

3.5 - Observed simply to go pre-packaged Foods were not provided with proper Ingredient Labels. Provide proper Ingredient Labels for "Cheerios, Cookies, granola etc."

Notes! Work on cleaning Floor Drains often.

Observed Dish machine was working and Sanitizing at proper Temperature (180°F plus).
Observed proper glove use and Handwashing
Observed sanitizer buckets are In-use.

Inspected by	R.S./SIT #	Licensor
J. [illegible]	3513	RLHD
Received by	**Title**	**Phone**
M [illegible]	GM	

HEA 5302 2/12 Ohio Department of Health
AGR 1268 2/12 Ohio Department of Agriculture

Distribution: Top copy—Operator, Bottom copy—Local health department

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Rosies Diner - KSU	☐ FSO ☒ RFE	12-17	8/29/12
Address: Tri-Towers First Floor		Category/Descriptive: CAL 4	
License holder: KSU Dining Services	Inspection time (min): 1 hr.	Travel time (min): —	Other: —
Type of visit (check): ☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other *specify*		Follow-up date (if required): Next Standard	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
	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	

Violation(s)/Comment(s)

(3.2) observed Cutting Board at Salad/Wrap station to Be Brown and in poor condition - Replace/Resurface cutting Board to Be ~~[illegible]~~ easily Cleanable.

(4.3) observed Ice machine to not Be properly Air Gap/Back Flow Prevention at time of Inspection. Provide Drainage off Ice machine to Be Properly Air Gapped (2 inches) to Limit contamination to Ice

Notes: 1) Employee Drinks shall Have Lids. 2) Sash is Stripped From another Locations

Inspected by	R.S./SIT #	Licensor
J Smith	3513	Kent City
Received by	**Title**	**Phone**

5)

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: Rosie's Diner	License No.: 12-17
Address: Tri-Towers First Floor	Date: 8/29/12
City/Zip Code: Kent, 44240	Review Time: 1 hr

Coding: U = Unsatisfactory S= Satisfactory U-PIC= Unsatisfactory – Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

	Thawing
	Under refrigeration- food at 41°F.
	Thawing in water.
	• Sufficient water velocity. • Thawed portion of RTE food not above 41°F. • Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs. • Water temperature 70°F or less.
	Part of continuous cooking process.
	Thawed in microwave and immediately transferred to conventional cooking equipment.

	Cooking
	Eggs - 155°F for 15 sec (or chart).
	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
	Meat roasts: 130°F for 112 min (or chart).
	Ratites and injected meats: 155°F for 15 sec (or chart).
	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites:165°F for 15 sec.
	Whole–muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
	Fish, meat, game animals: 145°F for 15 sec.
	Fruits and vegetables: 135°F or above for hot holding.

	Cooling Time-Temp Control
	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

	Reheating
	TCS foods rapidly reheated to 165°F or above for 15 sec.
	Food reheated to 165°F or above in a microwave.
	Commercially processed RTE food heated to135°F or above for hot holding.
	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
	Two hour maximum reheating time.

	Freezing Fish for Parasite Destruction (on premises)
	Approved source.
	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
	Records retained: • Species • Freezing temperature & time. • For 90 calendar days.

✓ See continuation page for specific comments

✓	**Holding**
S	Hot TCS food held at 135°F or above.
N/A	Roasts at 130°F or above.
S	Cold TCS foods held at 41°F or less.

✓	**Raw Menu Item**
S-PIC	Approved source.
S	Records retained: •Source. •Product receiving temperature. •Product storage temperature. •Display temp (ambient if packaged, product if not).
S	Consumer advisory (otherwise a variance).
S	Protection from contamination.

	Time as a Public Health Control Cold/Hot Foods
	Used only for: •A working food supply, or •RTE TCS foods displayed or held for immediate service.
	Written procedures available to licensor for review.
	Hot & Cold Food: 4 hr limitation •Food ≤41°F or ≥135°F when removed from temp control •Food marked to indicate when time limit expires. •Food shall be cooked/served or served within 4 hr time limit. •Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
	Cold Food: 6 hr limitation •Food is ≤41°F when removed from temp control. •Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. •Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. •Cook/serve or serve food within 6 hr time limit. •Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

	Transport of Food as a Caterer
	Method of transport and protection from contamination.
	Method of cold and hot food temperature maintenance during transport and at site.
	Method of hand washing.
	Method of minimizing hand contact with RTE foods.
	Protection from contamination by consumers.

Food Process Reviewed: Sushi - From Student Center JN

Inspected by: [signature] RS	Received by: [signature]
Licensor: Kent City	Title/Phone:

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Rosie's Diner	☐ FSO ☑ RFE	11-18	1-12-12
Address: Tri-Towers – KSU		Category/Descriptive: C4	
License holder: KSU Dining Services	Inspection time (min)	Travel time (min)	Other
Type of visit (check): ☐ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ 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
	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

Violation(s)/Comment(s)

No temperature problems. except

3.4 Bakery display case making 58°F – do not use for perishable items.

Operation looks good.

JN

Inspected by	R.S./SIT #	Licensor
Jonnette Dembroski RS	3389	Kent City Health Dept
Received by	**Title**	**Phone**
Joh Yates	Senior Manager	672-8078

HEA 5302 5/2 Ohio Department of Health
AGR 1268 12/10 Ohio Department of Agriculture

Distribution: Top copy—Operator, Bottom copy—Local health department

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name: Rose's Diner	License No.: RFE 11-18
Address: Tri Towers KSU	Date: 1-12-12
City/Zip Code: Kent 44240	Review Time:

Coding: U = Unsatisfactory S= Satisfactory U-PIC= Unsatisfactory – Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

See continuation page for specific comments

N/A	Thawing
	Under refrigeration- food at 41°F.
	Thawing in water. • Sufficient water velocity. • Thawed portion of RTE food not above 41°F. • Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs. • Water temperature 70°F or less.
	Part of continuous cooking process.
	Thawed in microwave and immediately transferred to conventional cooking equipment.

N/A	Cooking
	Eggs - 155°F for 15 sec (or chart).
	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
	Meat roasts: 130°F for 112 min (or chart).
	Ratites and injected meats: 155°F for 15 sec (or chart).
	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites:165°F for 15 sec.
	Whole–muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
	Fish, meat, game animals: 145°F for 15 sec.
	Fruits and vegetables: 135°F or above for hot holding.

N/A	Cooling Time-Temp Control
	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

N/A	Reheating
	TCS foods rapidly reheated to 165°F or above for 15 sec.
	Food reheated to 165°F or above in a microwave.
	Commercially processed RTE food heated to135°F or above for hot holding.
	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
	Two hour maximum reheating time.

N/A	Freezing Fish for Parasite Destruction (on premises)
	Approved source.
	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
	Records retained: • Species • Freezing temperature & time. • For 90 calendar days.

S-PIC	Holding
N/A	Hot TCS food held at 135°F or above.
N/A	Roasts at 130°F or above.
S	Cold TCS foods held at 41°F or less.

S-PIC	Raw Menu Item
S	Approved source.
S	Records retained: •Source. •Product receiving temperature. •Product storage temperature. •Display temp (ambient if packaged, product if not).
S	Consumer advisory (otherwise a variance).
S	Protection from contamination.

N/A	Time as a Public Health Control Cold/Hot Foods
	Used only for: •A working food supply, or •RTE TCS foods displayed or held for immediate service.
	Written procedures available to licensor for review.
	Hot & Cold Food: 4 hr limitation •Food ≤41°F or ≥135°F when removed from temp control •Food marked to indicate when time limit expires. •Food shall be cooked/served or served within 4 hr time limit. •Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
	Cold Food: 6 hr limitation •Food is ≤41°F when removed from temp control. •Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. •Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. •Cook/serve or serve food within 6 hr time limit. •Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

N/A	Transport of Food as a Caterer
	Method of transport and protection from contamination.
	Method of cold and hot food temperature maintenance during transport and at site.
	Method of hand washing.
	Method of minimizing hand contact with RTE foods.
	Protection from contamination by consumers.

Food Process Reviewed: Sushi Sales. JN

Inspected by: Jennette Dembeski RS	Received by: Jeff Nato
Licensor: Kent City Health Dept.	Title/Phone: Senior Manager 672-8078

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name:	Rosies Diner	License No.:	11-18
Address:	Tri Towers KSU	Date:	10-10-11
City/Zip Code:	Kent 44242	Review Time:	

Coding: U = Unsatisfactory S= Satisfactory U-PIC= Unsatisfactory – Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

See continuation page for specific comments

N/A		**Thawing**
		Under refrigeration- food at 41°F.
		Thawing in water. • Sufficient water velocity. • Thawed portion of RTE food not above 41°F. • Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs. • Water temperature 70°F or less.
		Part of continuous cooking process.
		Thawed in microwave and immediately transferred to conventional cooking equipment.
N/A		**Cooking**
		Eggs - 155°F for 15 sec (or chart).
		Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
		Meat roasts: 130°F for 112 min (or chart).
		Ratites and injected meats: 155°F for 15 sec (or chart).
		Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites:165°F for 15 sec.
		Whole–muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
		Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
		Fish, meat, game animals: 145°F for 15 sec.
		Fruits and vegetables: 135°F or above for hot holding.
N/A		**Cooling Time-Temp Control**
		Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
		TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.
N/A		**Reheating**
		TCS foods rapidly reheated to 165°F or above for 15 sec.
		Food reheated to 165°F or above in a microwave.
		Commercially processed RTE food heated to135°F or above for hot holding.
		Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
		Two hour maximum reheating time.
N/A		**Freezing Fish for Parasite Destruction (on premises)**
S		Approved source.
N/A		-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
S		Records retained: • Species • Freezing temperature & time. • For 90 calendar days.

S		**Holding**
N/A		Hot TCS food held at 135°F or above.
N/A		Roasts at 130°F or above.
S		Cold TCS foods held at 41°F or less.
S		**Raw Menu Item**
S		Approved source.
S		Records retained: •Source. •Product receiving temperature. •Product storage temperature. •Display temp (ambient if packaged, product if not).
S		Consumer advisory (otherwise a variance).
S		Protection from contamination.
N/A		**Time as a Public Health Control Cold/Hot Foods**
		Used only for: •A working food supply, or •RTE TCS foods displayed or held for immediate service.
		Written procedures available to licensor for review.
		Hot & Cold Food: 4 hr limitation •Food ≤41°F or ≥135°F when removed from temp control •Food marked to indicate when time limit expires. •Food shall be cooked/served or served within 4 hr time limit. •Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
		Cold Food: 6 hr limitation •Food is ≤41°F when removed from temp control. •Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. •Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. •Cook/serve or serve food within 6 hr time limit. •Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.
N/A		**Transport of Food as a Caterer**
		Method of transport and protection from contamination.
		Method of cold and hot food temperature maintenance during transport and at site.
		Method of hand washing.
		Method of minimizing hand contact with RTE foods.
		Protection from contamination by consumers.

Food Process Reviewed: Sushi

Inspected by:	Kim Bittner	Received by:	McEgan
Licensor:	Kent City	Title/Phone:	

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Rosies Diner	☐ FSO ☒ RFE	11-18	10-10-11
Address: Tri Towers - KSU		Category/Descriptive: CY	
License holder: KSU Dining Services	Inspection time (min)	Travel time (min)	Other
Type of visit (check): ☒ Standard ☐ Complaint ☐ Follow up ☐ Prelicensing ☐ Foodborne ☐ Consultation ☐ 30 day ☐ 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
	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

Violation(s)/Comment(s)

Operation looks good.

Thanks

Inspected by	R.S./SIT #	Licensor
[illegible] RS	1055	Kentucky
Received by	**Title**	**Phone**
[illegible]		

HEA 5302 5/2 Ohio Department of Health
AGR 1268 12/10 Ohio Department of Agriculture

Distribution: Top copy—Operator, Bottom copy—Local health department

Retail Food Establishment Process Review Inspection Form

Authority: Chapter 3717 Ohio Revised Code

Establishment Name:	Rosies Diner	License No.:	1-18
Address:	Tri Towers 1st Flr	Date:	3/31/11
City/Zip Code:	Kent OH 44242	Review Time:	

Coding: U = Unsatisfactory S= Satisfactory U-PIC= Unsatisfactory – Not knowledgeable S-PIC= Person in Charge-Knowledgeable N/A=Not Applicable

Check all processes applicable to the establishment's classification as a level 4.

See continuation page for specific comments

	Thawing
S	Under refrigeration- food at 41°F.
S	Thawing in water.
	• Sufficient water velocity. • Thawed portion of RTE food not above 41°F. • Thawed portions of food requiring cooking not above 41°F for more than more 4 hrs. • Water temperature 70°F or less.
S	Part of continuous cooking process.
N/A	Thawed in microwave and immediately transferred to conventional cooking equipment.

S	**Cooking**
S	Eggs - 155°F for 15 sec (or chart).
N/A	Comminuted fish, meat, and game animals: 155°F for 15 sec (or chart).
N/A	Meat roasts: 130°F for 112 min (or chart).
N/A	Ratites and injected meats: 155°F for 15 sec (or chart).
S	Poultry, baluts; stuffed fish / meat / pasta / poultry / ratites; or stuffing with fish, meat, poultry, or ratites:165°F for 15 sec.
S	Whole–muscle, intact beef steaks: Surface temp of 145°F and surfaces have a cooked color.
N/A	Microwave: Raw animal foods rotated, stirred, covered, heated to 165°F, and stand 2 min after cooking.
S	Fish, meat, game animals: 145°F for 15 sec.
S	Fruits and vegetables: 135°F or above for hot holding.

N/A	**Cooling Time-Temp Control**
	Cooked TCS foods cooled from 135°F - 70°F in 2 hrs; and 135°F - 41°F or less in 6 hrs.
	TCS food prepared with ambient air temperature ingredients cooled to 41°F or less in 4 hrs.

N/A	**Reheating**
	TCS foods rapidly reheated to 165°F or above for 15 sec.
	Food reheated to 165°F or above in a microwave.
	Commercially processed RTE food heated to135°F or above for hot holding.
	Remaining unsliced portions of roasts reheated for hot holding using oven/time/temperature charts.
	Two hour maximum reheating time.

N/A	**Freezing Fish for Parasite Destruction (on premises)**
	Approved source.
	-4°F or below for 168 hrs (7 days) in a freezer; or -31°F or below for 15 hrs in a blast freezer; or freeze at -31°F or below and hold at -4°F or below for 24 hrs.
	Records retained: • Species • Freezing temperature & time. • For 90 calendar days.

S	**Holding**
S	Hot TCS food held at 135°F or above.
S	Roasts at 130°F or above.
S	Cold TCS foods held at 41°F or less.

S	**Raw Menu Item**
S	Approved source.
S	Records retained: •Source. •Product receiving temperature. •Product storage temperature. •Display temp (ambient if packaged, product if not).
S	Consumer advisory (otherwise a variance).
S	Protection from contamination.

N/A	**Time as a Public Health Control Cold/Hot Foods**
	Used only for: •A working food supply, or •RTE TCS foods displayed or held for immediate service.
N/A	Written procedures available to licensor for review.
	Hot & Cold Food: 4 hr limitation •Food ≤41°F or ≥135°F when removed from temp control •Food marked to indicate when time limit expires. •Food shall be cooked/served or served within 4 hr time limit. •Discard food when: 4 hr time limit has expired; containers missing time mark, or time mark to exceed 4 hr time limit.
	Cold Food: 6 hr limitation •Food is ≤41°F when removed from temp control. •Food temp not to exceed 70°F; or maintain ambient air at 70°F or less. •Mark food to indicate time when: Removed from temp control and 6 hr limit has expired. •Cook/serve or serve food within 6 hr time limit. •Discard food when: Temperature > 70°F; 6 hr time limit has expired; containers missing time mark, or time mark exceeds 6 hr time limit.

N/A	**Transport of Food as a Caterer**
	Method of transport and protection from contamination.
	Method of cold and hot food temperature maintenance during transport and at site.
	Method of hand washing.
	Method of minimizing hand contact with RTE foods.
	Protection from contamination by consumers.

Food Process Reviewed: Policies procedures, operation, food safety. Sushi XO

Inspected by:	[illegible]	Received by:	[illegible]
Licensor:	Kent City	Title/Phone:	

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Rosies Diner	☐ FSO ☑ RFE	11-18	3/31/11
Address: Tri Towers - KSU		Category/Descriptive: C4	
License holder: KSU Dining Services	Inspection time (min)	Travel time (min)	Other
Type of visit (check): ☑ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ 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
	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

Violation(s)/Comment(s)

Operation looks fine.

Thanks.

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