

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |   |  |  |
|---|---|--|--|
| Name of facility<br><b>CROSSROADS BISTRO</b>  | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>20140144</b>                                    | Date<br><b>04/14/2014</b>                    |
| Address: <b>3103 CENTENARY ROAD<br/>GALLIPOLIS, OH 45631</b>  |   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</b> |  |
| License holder<br><b>LISA OSBORNE</b>   | Inspection Time (min)<br><b>35</b>  | Travel Time (min)<br><b>5</b>  | Other  |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |   | Follow-up date (if required)<br><b>//</b>                            | Sample date/result(if required)<br><b>//</b> |

**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                                |
| <input checked="" type="checkbox"/> 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                           |
| <input checked="" type="checkbox"/> 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            |

**Administration**

|             |
|-------------|
| 901:3-4 OAC |
| 3701-21 OAC |

**Violations/Comment(s)**

**\*CRITICAL VIOLATION\***

- 3.4(G)**  
 -- Found one container of grilled chicken individually proportioned out with out any date marking.  
 -- All RTE/TCS foods shall be date marked to prevent the growth of organisms.  
 -- Corrected at time of inspection by food employee dating item.

- 4.8(E)**  
 -- Found plates, saucers, and bowls being stored exverted under the prep table.  
 -- Utensils shall be stored inverted to prevent contamiation.  
 -- Corrected at time of inspection by food employee storing items properly.

- Temperatures at time of inspeciton were as follows:  
 -- Chicken: 37°F  
 -- Beef: 146°F

|                                      |                             |  |  |
|--------------------------------------|-----------------------------|--|--|
| Inspected by<br><b>BOBBI CONNRAD</b> | R.S./SIT #<br><b>132937</b> | Licensor<br><b>Gallia County Health District</b> |  |
| Received by                          | Title                       | Phone<br><b>1-740-446-0400</b>                   |  |

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