

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

Name of facility Steak'n Shake #406	Check one ☒ FSO ☐ RFE	License Number NFRY-9LXNE4	Date 16-Jul-2019
Address 5395 Monroe Street		City/State/Zip Code Toledo OH 43623	
License holder Steak N Shake, Inc.	Inspection Time 30	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required)	Water sample date/result (if required)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable			
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		Consumer Advisory	
3	Management, food employees and conditional employee; knowledge, responsibilities and reporting	23	Proper date marking and disposition
4	Proper use of restriction and exclusion	24	Time as a public health control: procedures & records
5	Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations	
Good Hygienic Practices		Chemical	
6	Proper eating, tasting, drinking, or tobacco use	25	Consumer advisory provided for raw or undercooked foods
7	No discharge from eyes, nose, and mouth	26	Pasteurized foods used; prohibited foods not offered
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	Hands clean and properly washed	27	Food additives: approved and properly used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28	Toxic substances properly identified, stored, used
10	Adequate handwashing facilities supplied & accessible	Special Requirements	
Approved Source		HAACP Plan	
11	Food obtained from approved source	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HAACP Plan
12	Food received at proper temperature	30	Special Requirements: Fresh Juice Production
13	Food in good condition, safe, and unadulterated	31	Special Requirements: Heat Treatment Dispensing Freezers
14	Required records available: shellstock tags, parasite destruction	32	Special Requirements: Custom Processing
Protection From Contamination		33	Special Requirements: Bulk Water Machine Criteria
15	Food separated and protected	34	Special Requirements: Acidified White Rice Preparation Criteria
16	Food-contact surfaces: cleaned and sanitized	35	Critical Control Point Inspection
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	36	Process Review
Time/Temperature Controlled for Safety Food (TCS food)		37	Variance
18	Proper cooking time and temperatures	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public Health Interventions are control measures to prevent foodborne illness or injury.	
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (6/18)
 AGR 1268 Ohio Department of Agriculture (6/18)

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GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN =In Compliance OUT =Out of Compliance N/O =Not Observed N/A =Not Applicable					
Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58		Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned
45		Insects, rodents, and animals not present/outer openings protected	63		Adequate ventilation and lighting; designated areas used
46		Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables			
Proper Use of Utensils			66		3701-21 OAC
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant and cloth glove use			

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed significant build-up on the inside surfaces of the microwave, inside the bread drawers, inside the coolers and freezers, inside the cheese dispenser, hot topping dispensers, drink station, shake station, ware-washing area, equipment surfaces, and cook-line. THIS IS A REPEAT ISSUE		X
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. Observed build-up on floors, walls, and ceilings. Food debris and splatter observed on surfaces throughout facility. Observed dirty floors throughout kitchen. Observed food splatter on walls. Observed stains and debris on ceiling tiles. The cook-line needs a lot of attention - significant grease build-up present. Observed build-up underneath in place equipment throughout facility. Observed build-up present on the floor drains. THIS IS IS A REPEAT ISSUE.		X
Cleaning has taken place throughout the facility including floors, walls, and ceilings, as well as food contact and non-food contact surfaces. Maintenance issues have been properly addressed. Food safety training has been completed by PIC staff and managers. Facility has permission to operate at this time. Failure to maintain the facility after reopening may result in further legal action including revocation of food service license.					
Person in Charge				Date 16-Jul-2019	
Sanitarian Kelly Cipiti				Licensor Toledo-Lucas County Health Department	

HEA 5302B Ohio Department of Health (6/18)
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