*CRITICAL VIOLATION*

3717-1-03.2 Food: protection from contamination after receiving.
(C)Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Food shall be protected from cross contamination by:

1. Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display by:
   - a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; and
   - b) Cooked ready-to-eat food.
   - (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

2. Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
   - a) Using separate equipment for each type;
   - b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and
   - c) Preparing each type of food at different times or in separate areas.

3. Cleaning equipment and utensils as specified under paragraph (B)(1) of rule 3717-1-04.5 of the Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative Code;

4. Cleaning hermetically sealed containers of food of visible soil before opening;

5. Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;

6. Storing damaged, spoiled, or recalled food being held in the food service operation or retail food establishment as specified under paragraph (D) of rule 3717-1-06.3 of the Administrative Code;

7. Separating fruits and vegetables, before they are washed as specified under paragraph (G) of this rule from ready-to-eat food; and

8. Storing the food in packages, covered containers, or wrappings. This provision does not apply to:
   - a) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before...
consumption;
(b) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;
(c) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;
(d) Food being cooled as specified under paragraph (E)(2)(b) of rule 3717-1-03.4 of the Administrative Code; or
(e) Shellstock.

A plastic tub of cut lettuce was observed uncovered in the bottom of the prep cooler. Food items shall be kept covered to prevent potential contamination. THE LID WAS PLACED ON THE TUB TO CORRECT.

3717-1-03.1 Food: sources, specifications, and original containers.
(L)Package integrity - specifications for receiving.
Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.

A can of mushroom pieces was observed in the can rack with several dents on the end seal of the can. Dents on the end seals or deeply creased dents in the sides of cans can lead to a compromised seal and the cans shall be removed from service.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(F)Time/temperature controlled for safety food - hot and cold holding.
(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:
   (a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H) (1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or
   (b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.
(2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.
(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F) (1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

A bottle of teriyaki sauce was observed near the fryers at 78F. The bottle states to refrigerate after opening; therefore, it must be kept at or below 41F to prevent rapid pathogen growth in the product. THE BOTTLE WAS MOVED INTO ACTIVE REFRIGERATION TO CORRECT.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(G)Ready-to-eat, time/temperature controlled for safety food - date marking.
(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one.
(2) Except as specified in paragraphs (G)(5) to (G)(7) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:
(a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and
(b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer’s use-by date if the manufacturer determined the use-by date based on food safety.

(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

(4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:
   (a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;
   (b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;
   (c) Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or
   (d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the licensor upon request.

(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.

(6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock.

(7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing plant under inspection:
   (a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;
   (b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gruyere, parmesan and reggiano, and romano;
   (c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;
   (d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;
   (e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;
   (f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and
   (g) Shelf stable salt-cured products such as prosciutto and Parma (ham).

Hard cooked eggs were observed in a container that was labeled “fries 4-10”. Pre-sliced deli meats were observed in a container labeled 3-30. The labels on the containers were from previous uses and no additional date marking was being kept on the containers. A bucket of cooked chicken was observed in the walk in cooler without a date of preparation on it and an open chub of bologna was observed in the walk in cooler without a date of opening. The date of preparation, opening from original package, or thawing must be placed on a ready to eat food that is temperature controlled for safety to track its seven day use by period. THE DATES OF PREPARATION AND OPENING WERE KNOWN FOR THE PRODUCTS AND PLACED ON THE CONTAINERS TO CORRECT.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(H)Ready-to-eat, time/temperature controlled for safety food - disposition.

(1)A food specified under paragraph (G)(1) or (G)(2) of this rule shall be discarded if it:
   (a)Exceeds the temperature or time specified in paragraph (G)(1) of this rule, except time that the product is frozen;
   (b)Is in a container or package that does not bear a date or day; or
   (c)Is appropriately marked with a date or day that exceeds the temperature and time combination as specified in paragraph (G)(1) of this rule.

(2)Refrigerated, ready-to-eat, time/temperature controlled for safety food, dispensed through a vending machine with an automatic shut-off control, shall be discarded if the automatic shut-off control is activated as specified in paragraph (X)(2) of rule 3717-1-04.1 of the Administrative Code.

(3) Refrigerated, ready-to-eat, time/temperature controlled for safety food, displayed at a micro market, shall be
Discarded if the automatic shutoff control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the Administrative Code.

Diced chicken was observed in the prep cooler with a date of 4-12 on it. Cajun chicken was observed in the prep cooler with a date of 4-15 on it. Cooked meatballs were observed in the prep cooler with a date of 4-15 on them. A bag of cooked potatoes were observed in the walk in cooler with a date of 4-16 on them. Ready to eat foods which are temperature controlled for safety must be removed from service when they exceed their seven day use by period to prevent pathogens from forming in the products. THE PRODUCTS WERE REMOVED TO TRASH TO CORRECT.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(D) Nonfood-contact surfaces - cleaning frequency.
Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

The bottom of the pizza oven was accumulating food debris and needs cleaned at this time. The outside of food storage containers are not being cleaned adequately with old stickers being left on the surfaces. Please clean these outside surfaces and removed old stickers.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.
(S) Single-service articles and single-use articles - use limitation.
(1) Single-service articles and single-use articles may not be reused.
(2) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

Plastic sour cream containers were being used to store other food products in. These containers are considered single use items and shall not be re-used to store other food products in.

3717-1-05.3 Water, plumbing, and waste: sewage, other liquid waste, and rainwater.
(I) Other liquid wastes and rainwater.
Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law.

Gray water was observed on the concrete slab between the walk in cooler and walk in freezer and in a puddle at the end of the slab near the storage shed. Gray water shall be collected and disposed of in a sanitary sewer.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.
(N) Covering receptacles.
Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered:
(1) Inside the food service operation or retail food establishment if the receptacles and units:
   (a) Contain food residue and are not in continuous use; or
   (b) After they are filled; and
(2) With tight-fitting lids or doors if kept outside the food service operation or retail food establishment.

The dumpster lids were open at the time of inspection. Please keep lids closed to prevent pest entry and to prevent blowing litter.

3717-1-06.4 Physical facilities: maintenance and operation.
(B) Cleaning - frequency and restrictions.
(1) The physical facilities shall be cleaned as often as necessary to keep them clean.
(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.
   This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The floor of the kitchen under equipment and beyond normal mop lines was accumulating food debris and needs cleaned at this time. The floor of the walk in cooler and walk in freezer was dirty with the gray water material from the concrete being tracked into the units. Please clean these areas.
## Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

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<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
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</thead>
<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
<td>1-419-302-4829</td>
</tr>
</tbody>
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As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

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**Name of facility:** AL'S WOODY'S, LLC

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