3717-1-03.2 Food: protection from contamination after receiving.

(D) Food storage containers - identified with common name of food.

Working containers holding food or food ingredients that are removed from their original packages for use in a food service operation or retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.

Plastic squeeze bottles of different sauces were observed in the reach in cooler without identification of contents. Please identify these working containers to prevent misuse of products.

3717-1-03.2 Food: protection from contamination after receiving.

(Q) Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

1. In a clean, dry location;
2. Where it is not exposed to splash, dust, or other contamination; and
3. At least six inches (fifteen centimeters) above the floor.

Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

Cardboard beverage cases were observed on the floor of the inside walk in cooler. Please keep these products at least six inches above the floor to prevent mold growth in the high moisture environtment and to allow for easy cleaning of the floor under the products. The facility has added dunnage racks since the last inspection and is planning to continue adding storage racks.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(A) Equipment and utensils - air-drying required.

After cleaning and sanitizing, equipment and utensils:

(A) Equipment and utensils - air-drying required.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
(1) Shall be air-dried or used after adequate draining before contact with food; and
(2) May not be cloth dried. Utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

Clean plastic containers were observed laying directly on cloth towels to dry. Clean, sanitized items shall be air dried to prevent bacterial growth in the absorbent cloth from contaminating the clean surfaces. THE TOWELS WERE REMOVED TO CORRECT.