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, specification and original containers
X 3.2 Protection from contamination after receiving
3.3 Destruction of organisms
X 3.4 Limitation of growth of organisms
X 3.5 Identity, presentation, on premises labeling
X 3.6 Discarding or reconditioning unsafe, adulterated
3.7 Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

X 4.0 Materials for construction and repair
4.1 Design and construction
4.2 Numbers and capacities
4.3 Location and installation

Physical Facilities

X 6.0 Materials for construction and repair
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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3717-1-02.4 Management and personnel: supervision.
(A) Person in charge - assignment of responsibility.
(1) The license holder shall be the person responsible for the food service operation or retail food establishment. The license holder may be the person in charge or shall designate a person or persons in charge and shall ensure that a person in charge with applicable knowledge is present at the food service operation or retail food establishment during all hours of operation. This paragraph does not apply to a micro market as defined in Chapter 3717-1 of the Administrative Code.

(2) One year after the effective date of this rule, at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

(3) Temporary, mobile, vending and risk level I and risk level II food service operations or retail food establishments are exempt from paragraph (A)(2) of this rule.

No Ohio Department of Health certificate was available to certify that at least one employee had level II training in food protection. This requirement has been in place since March 1, 2107.

*CRITICAL VIOLATION*
3717-1-02.4 Management and personnel: supervision.
(C) Person in charge - duties.
The person in charge shall ensure that:

(1) Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;

(2) Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the
person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;

3) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;

4) Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;

5) Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;

6) Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures,

7) Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) (2) of rule 3717-1-04.4 of the Administrative Code;

8) Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;

9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to ensure its safety;

10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;

11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;

12) Except when approved as specified in paragraph (A) (4) of rule 3717-1-03.2 of the Administrative Code, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;

13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; and

14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code.

15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required; and

16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

A verifiable form that ensures employees are aware that they are not to report to work when ill was not available. Please maintain signed copies of this form for all employees that work with the food service and keep them available for review during inspections. Example copies were sent with the report.

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

(K)In-use utensils - between-use storage.

During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:

1) Except as specified under paragraph (K) (2) of this rule, in the food with their handles above the top of the food and the container;

2) In food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;

3) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under paragraphs (A) and (B) of rule 3717-1-04.5 of the Administrative Code and paragraph
(4) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;
(5) In a clean, protected location if the utensils, such as an ice scoops, are used only with a food that is not time/temperature controlled for safety; or
(6) In a container of water if the water is maintained at a temperature of at least one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) and the container is cleaned at a frequency specified under paragraph (B)(2)(g) of rule 3717-1-04.5 of the Administrative Code.

Utensils with food debris on them were observed stored on a paper towel above the oven. Utensils shall be stored on a clean hard surface or in the products with the handle up out of the product to prevent bacterial growth in the absorbent towel from contaminating the food contact surface. THE TOWEL WAS REMOVED TO CORRECT.

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.

Cans of sausage and gravy were observed on the floor beneath the prep table in the kitchen. Food items must be kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products.

*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
An open plastic container of hard cooked eggs and an open plastic container of pre-cooked sausage patties were observed in the kitchen reach in cooler without dates of opening or thawing on them. Ready to eat foods which are temperature controlled for safety must have date marks placed on them when they are opened from their original packaging, thawed, or prepared from scratch to accurately track their seven day use by period. THE DATES OF OPENING AND THAWING WERE KNOWN AND PLACED ON THE CONTAINERS TO CORRECT.

Cardboard pieces were being used to line the shelves of the reach in cooler beneath the eggs. A non-absorbent material shall be used to line the shelves to allow for easy cleaning and to prevent bacterial growth in the liner.

The bottom of the toaster in the serving area was accumulating a significant amount of food debris and needs cleaned.

Unwrapped plastic stir straws were being kept out for customer self service near the coffee. Straws shall be pre-wrapped or individually dispensed to prevent potential bare hand contact with lip contact surfaces. The facility is using up its current supply, then will switch to pre-wrapped products.

A plumbing system shall be:
(1) Repaired according to the Ohio building code; and
(2) Maintained in good repair.

The drain under the three compartment sink is leaking into a waste bucket. Please repair the drain line.

3717-1-06.2 Physical facilities: numbers and capacities.

(B) Handwashing cleanser - availability.
Each handwashing sink or group of two adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

The handsoap dispenser at the kitchen handsink was empty at the time of inspection. Please keep handsoap available at all times to facilitate proper handwashing. THE SOAP WAS RE-FILLED TO CORRECT.

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<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
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Received by | Title | Phone
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|      |       | 1-419-738-2050 |

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.