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

Name of facility
BOLLY’S

Check one

X FSO  RFE

License number
170

Date
04/06/2018

Address: 202 N. MAIN ST.
NEW BREMEN, OH 45869

License holder
BRYAN TREGO

Inspection Time (min)
60

Travel Time (min)
30

Type of visit (check)
X Standard  Follow Up  Foodborne  30 Day

Follow-up date (if required)

Sample date/result(if required)

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
X 3.2 Protection from contamination after receiving
3.3 Destruction of organisms
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

Physical Facilities
X 6.0 Materials for construction and repair
X 6.1 Design, construction and installation
6.2 Numbers and capacities
6.3 Location and placement
X 6.4 Maintenance and operation

Poisonous or Toxic Materials
X 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)

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

(M) Wiping cloths - use limitation.

1. Cloths that are in use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be:
   (a) Maintained dry; and
   (b) Used for no other purpose.

2. Cloths that are in use for wiping counters and other equipment surfaces shall be:
   (a) Held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code; and
   (b) Laundered daily as specified under paragraph (B)(4) of rule 3717-1-04.7 of the Administrative Code.

3. Cloths that are in use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes.

4. Dry wiping cloths and the chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be free of food debris and visible soil.

5. Containers of chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles.

6. Single-use disposable sanitizer wipes shall be used in accordance with EPA - approved manufacturer's label use instructions.

Wet wiping cloths were being kept in a bucket with sanitizer solution; however, the sanitizer solution was below the 50 ppm required for chlorine based sanitizer solution. Please ensure that the solution is kept between 50 and 100 ppm to adequately sanitize the surfaces while not having too much to leave a chemical residual on the surfaces. BUCKET WAS EMPTIED AND REFILLED PROPERLY TO CORRECT.

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.

Bags of prepared take out meals were being kept on the floor after preparation. Please keep these items at least six inches off the floor to prevent potential contamination. BAGS WERE REMOVED FROM THE FACILITY TO CORRECT.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.
[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]
(A) Equipment - good repair and proper adjustment.
   (1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.
   (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
   (3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

The interior lids of the chest freezers had broken liners which were allowing exposed insulation. Please remove loose pieces of insulation and repair the lids to make them smooth and easily cleanable. The door seal on the kitchen Pepsi reach in cooler was coming loose and needs repaired at this time.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.
(P) Maintaining refuse areas and enclosures.
A storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of unnecessary items, as specified under paragraph (N) of rule 3717-1-06.4 of the Administrative Code.

The area around the dumpster has grease and other liquid spillage accumulating and needs cleaned at this time.

3717-1-06.1 Physical facilities: design, construction, and installation.
(A) Floors, walls, and ceilings.
Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

The floor beneath the bar three compartment sink has missing tiles that need replaced. Please repair the floor to make it smooth and easily cleanable.

3717-1-06.4 Physical facilities: maintenance and operation.
(F) Drying mops.
After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

A mop was observed damp in the bottom of the mop bucket at the time of inspection. Please ensure that mops are stored so they can air dry between use to prevent bacterial growth in the mop head. THE MOP WAS REPOSITIONED TO CORRECT.

*CRITICAL VIOLATION*
3717-1-07.0 Poisonous or toxic materials: labeling and identification.
(B) Working containers - common name.
Working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

A multi-use spray bottle was observed without identification of contents on the clean dish rack at the back of the kitchen. Please keep chemical working containers identified to prevent misuse of products. THE BOTTLE WAS LABELED TO CORRECT.
<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
<td>1-419-629-9644</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.