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
X 4.4 Maintenance and operation

Water, Plumbing, and Waste

5.0 Water
5.1 Plumbing system
5.2 Mobile water tanks
5.3 Sewage, other liquid waste and rainwater
5.4 Refuse, recyclables, and returnables

Physical Facilities

6.0 Materials for construction and repair
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

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

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

A plastic squeeze bottle of clear liquid was observed in the kitchen area without identification of contents. Food working
containers must be identified to prevent misuse of products. THE BOTTLE OF WATER WAS EMPTIED TO CORRECT.

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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 door seal of the walk in freezer is coming loose with condensation forming in the walk in freezer. Please repair the
seal to prevent condensation. The coving in the walk in unit is missing tile and needs repaired to make easily cleanable.

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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 chemical storage area is accumulating debris and needs cleaned at this time. The floor under the back-up equipment in the dry goods storage area has food debris on it and needs cleaned at this time. The legs of the equipment and the areas beyond normal mop lines in the kitchen were accumulating food debris and need cleaned at this time.

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