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
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

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

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
6.4 Maintenance and operation

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) 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 (B) of rule 3717-1-04.6 of the Administrative Code;
(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 paragraphs (A) and (B) of rule 3717-1-04.5 of the Administrative Code.

An ice scoop was being kept on a paper towel on top of the ice machine at the time of inspection. In use utensils shall be kept in the product with the handle up or on a clean hard surface to prevent bacterial growth in the absorbent towel from contaminating the ice contact surfaces. THE TOWEL WAS REMOVED TO CORRECT.

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

(G)Kitchenware and tableware - handling.

(1) Single-service articles, single-use articles, and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.
(2) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.
(3) Except as specified under paragraph (G) (2) of this rule, single-service articles that are intended for food-contact or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

Plastic cups were being kept upright on the back counter due to the large diameter end of the cup not fitting into the tray holder currently used. The cups shall be kept covered or inverted to prevent potential contamination of the drink and lip contact surfaces. THE CUPS WERE MOVED TO THE SHELF BELOW TO CORRECT.