**State of Ohio**

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
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<tbody>
<tr>
<td>COMMUNITY LANES</td>
<td>[ ] FSO</td>
<td>[ ] RFE</td>
<td>10/01/2018</td>
</tr>
</tbody>
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| Address: 356 E. 3RD ST. MINSTER, OH 45865 |

<table>
<thead>
<tr>
<th>License holder</th>
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<tr>
<td>CHAD BERNING</td>
<td>90</td>
<td>25</td>
<td>Follow Up</td>
<td>/ /</td>
</tr>
</tbody>
</table>

**3717-1 OAC Violation Checked**

**Management and Personnel**

<table>
<thead>
<tr>
<th>2.1 Employee health</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.2 Personal cleanliness</td>
</tr>
<tr>
<td>2.3 Hygienic practices</td>
</tr>
<tr>
<td><strong>2.4 Supervision</strong></td>
</tr>
</tbody>
</table>

**Food**

<table>
<thead>
<tr>
<th>3.0 Safe, unadulterated and honestly presented</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.1 Sources, specification and original containers</td>
</tr>
<tr>
<td>3.2 Protection from contamination after receiving</td>
</tr>
<tr>
<td>3.3 Destruction of organisms</td>
</tr>
<tr>
<td>3.4 Limitation of growth of organisms</td>
</tr>
<tr>
<td>3.5 Identity, presentation, on premises labeling</td>
</tr>
<tr>
<td>3.6 Discarding or reconditioning unsafe, adulterated</td>
</tr>
<tr>
<td><strong>3.7 Special requirements for highly susceptible populations</strong></td>
</tr>
</tbody>
</table>

**Equipment, Utensils and Linens**

<table>
<thead>
<tr>
<th>4.0 Materials for construction and repair</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.1 Design and construction</td>
</tr>
<tr>
<td>4.2 Numbers and capacities</td>
</tr>
<tr>
<td><strong>4.3 Location and installation</strong></td>
</tr>
</tbody>
</table>

**Violations/Comment(s)**

*CITICAL VIOLATION*

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

1. Equipment food-contact surfaces and utensils shall be clean to sight and touch.
2. The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
3. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

The following food contact surfaces were found to be dirty during the inspection: cutting board on the prep cooler and one of the pizza screens. BOTH ITEMS WERE MOVED TO BE CLEANED TO AVOID CONTAMINATING FOOD.

The following non-food contact surfaces of equipment were dirty during the inspection: interior of the draft beer cooler and the prep cooler under the cutting board.

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 floor in the walk-in cooler is dirty, under the racks that sit directly on the floor.

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

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

1. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
   a. In a clean, dry location;
(b) Where they are not exposed to splash, dust, or other contamination; and
(c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages
on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1
of the Administrative Code.

(2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be
stored:
   (a) In a self-draining position that allows air drying; and
   (b) Covered or inverted.

(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and
shall be kept in the original protective package or stored by using other means that afford protection from
contamination until used.

Single-use cups and lids are on the floor in the bar area.

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.

Unwrapped straws are on the bar, in a manner that allows contamination of the lip-contact surface.

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.

At this time, there is no one with a level 2 certification from ODH.

*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) 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) 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.

The employee health forms are not onsite, as there has been a turnover of staffing.

The There is no norovirus cleanup procedure on site. CORRECTED BY LEAVING A COPY.

3717-1-06.1 Physical facilities: design, construction, and installation.

(I) Light bulbs - protective shielding.

(1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This paragraph does not apply in areas used only for storing food in unopened packages, if the integrity of the packages can not be affected by broken glass falling onto them; and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.

(2) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Light shields are not on the fluorescent lights over the dish area.

Name of facility: COMMUNITY LANES
<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
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<tbody>
<tr>
<td>AARON LONGSWORTH</td>
<td>3034</td>
<td>Auglaize County Health Department</td>
<td>1-419-628-2717</td>
</tr>
</tbody>
</table>

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