**State of Ohio**

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility**
DAD'S ICE CREAM

**Address:**
401 S. MAIN ST.
NEW HAMPSHIRE, OH 45870

**License holder**
TIMOTHY & VICTORIA SPRING

**License number**
486

**Date**
04/26/2018

**Category/Descriptive**
COMMERCIAL CLASS 4 <25,000 SQ. FT.

**Type of visit (check)**
- Standard
- Prelicensing
- Follow Up
- Foodborne
- 30 Day
- Complaint
- Prelicensing
- Consultation
- Other specify

**Inspection Time (min)**
60

**Travel Time (min)**
30

**Follow-up date (if required)**
/

**Sample date/result(if required)**
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**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, Utensilsand Linens**

- 4.0 Materials for construction and repair
- 4.1 Design and construction
- 4.2 Numbers and capacities
- 4.3 Location and installation
- 4.4 Maintenance and operation
- 4.5 Cleaning of equipment and utensils
- 4.6 Sanitizing of equipment and utensils
- 4.7 Laundering
- 4.8 Protection of clean items

**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
- 6.4 Maintenance and operation

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**Violations/Comment(s)**

**CRITICAL VIOLATION**

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

(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Food shall be protected from cross contamination by:

1. Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display from:
   - Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; and
   - Cooked ready-to-eat food.
   - Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

2. Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
   - Using separate equipment for each type; or
   - Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and
   - Preparing each type of food at different times or in separate areas.

3. Cleaning equipment and utensils as specified under paragraph (B) (1) of rule 3717-1-04.5 of the Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative Code;

4. Cleaning hermetically sealed containers of food of visible soil before opening;

5. Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;

6. Storing damaged, spoiled, or recalled food being held in the food service operation or retail food establishment as specified under paragraph (D) of rule 3717-1-06.3 of the Administrative Code;

7. Separating fruits and vegetables, before they are washed as specified under paragraph (G) of this rule from ready-to-eat food; and

8. Storing the food in packages, covered containers, or wrappings. This provision does not apply to:
   - Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before...
consumption;
(b) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;
(c) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;
(d) Food being cooled as specified under paragraph (E)(2)(b) of rule 3717-1-03.4 of the Administrative Code; or
(e) Shellstock.

A container of sherbert was observed in the small chest freezer uncovered at the time of inspection. Please keep foods covered to prevent potential contamination of products. THE LID WAS PLACED ON THE CONTAINER TO CORRECT.

3717-1-03.2 Food: protection from contamination after receiving.
(D) Food storage 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 container of marshmellow cream was observed on the front counter without identification of contents. Working containers of food which are not readily identifiable shall be clearly marked to prevent misuse of products. THE CONTAINER WAS LABELED TO CORRECT.

<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
</tr>
</tbody>
</table>

Phone 1-419-568-2239

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