### Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

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#### 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
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- **3.4** Limitation of growth of organisms
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- **3.6** Discarding or reconditioning unsafe, adulterated
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#### 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

#### 3717-1 OAC Violation Checked

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### Violations/Comment(s)

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

(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.

Boxes of food were being stored on the floor of the walk in freezer. Please keep food products at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor under the products.

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**3717-1-03.4 Food: limitation of growth of organisms of public health concern.**

(F) Time/temperature controlled for safety food - hot and cold holding.

1. Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:
   - (a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H) (1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty-five degrees Fahrenheit (fifty-four degrees Celsius) or above; or
   - (b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.
2. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.
(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F) (1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

The prep table cooler was holding products between 42 to 47F. Cold held foods must be kept at or below 41F to prevent rapid pathogen growth. FOODS WERE MOVED INTO THE WALK IN COOLER 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.

Ice was accumulating in the walk in freezer on food products. Please repair the unit to prevent the ice build up.

3717-1-06.4 Physical facilities: maintenance and operation.
(A) Repairing.
The physical facilities shall be maintained in good repair.

Ceiling tiles above the flash freezer were either missing or sagging down out of the support rails. Please install panels in these areas.

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 under the center soft serve machine was accumulating food debris where the floor changes elevation and needs cleaned.

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Inspected by
CHRIS MILLER

R.S./SIT # 3139
Licensor
Auglaize County Health Department

Received by
Title

Phone
1-419-394-2916

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

Name of facility: DAIRY QUEEN - ST. MARYS & PERFECT PARTY