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 candy were observed on the floor of the back storage room. Boxes of chips were observed on the floor of the display aisles. Food items shall be kept at least six inches off the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products. PRODUCTS WERE MOVED OFF THE FLOOR TO CORRECT.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(KK) Food equipment - certification and classification.

1. Except as provided in paragraph (KK) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

2. The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

Plastic soft drink crates were being used to keep food items at least six inches above the floor in the display aisles. NSF or similarly approved storage or dunnage racks shall be used to keep foods at least six inches above the floor while also being able to easily clean the products while they are in place.

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 of the back storage room had evidence of past liquid spills and needs mopped at this time.

The facility will be adding cold storage units in the near future. Additional equipment may require plan review from the Auglaize County Health Department. Please contact Mr. Aaron Longsworth at 419-738-3410 for additional information.

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<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
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<tr>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.