There is a package of 2 pork shoulders in the basement. These are not on your menu, as submitted late last year, during the plan review process. Since you indicated that these are not used here, removing them clears up any confusion.

**CRITICAL VIOLATION**

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

(H) Ready-to-eat, time/temperature controlled for safety food - disposition.

(1) A food specified under paragraph (G)(1) or (G)(2) of this rule shall be discarded if it:

(a) Exceeds the temperature or time specified in paragraph (G)(1) of this rule, except that the product is frozen;

(b) Is in a container or package that does not bear a date or day; or

(c) Is appropriately marked with a date or day that exceeds the temperature and time combination as specified in paragraph (G)(1) of this rule.

(2) Refrigerated, ready-to-eat, time/temperature controlled for safety food, dispensed through a vending machine with an automatic shut-off control, shall be discarded if the automatic shut-off control is activated as specified in paragraph (X)(2) of rule 3717-1-04.1 of the Administrative Code.

(3) Refrigerated, ready-to-eat, time/temperature controlled for safety food, displayed at a micro market, shall be discarded if the automatic shutoff control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the Administrative Code.

A package of ham was in the reach-in cooler with a date of 3/13. With the 13th being the first day, this is passed the 7 day use period. The ham was removed to the trash to prevent pathogen buildup.

**NOTE:**

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.  

Bulk unwrapped straws are still being used until current supply is completely gone.  

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 fryers is dirty.  

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.  

Walk-in cooler continues to have an amount of water intrusion. At this time, the cooler is only holding beer.  

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Inspected by  
AARON LONGSWORTH  

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Licensor  
Auglaize County Health Department  

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