3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
(A) Equipment and utensils - air-drying required.
   After cleaning and sanitizing, equipment and utensils:
   (1) Shall be air-dried or used after adequate draining before contact with food; and
   (2) May not be cloth dried. Utensils that have been air-dried may be polished with cloths that are maintained
       clean and dry.

Clean glasses and pitchers were observed upside down on cloths on the counter above the dishwasher. Clean items
must be allowed to air dry after sanitizing to prevent bacterial growth in the cloths from contaminating the clean surfaces.
THE CLOTHS WERE REMOVED TO CORRECT AND THE FACILITY WILL PLACE SANITIZED ITEMS IN A CLEAN
DISH RACK ON TOP OF THE CLOTHS IN THE FUTURE.

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 plastic straws were offered for customer self service on the bar. Since these items can be used to drink
through, they shall be pre-wrapped or individually dispensed to prevent bare hand contact with lip contact surfaces. THE
FACILITY IS USING ITS CURRENT SUPPLY OF STRAWS AND HAS ALREADY BEGAN OFFERING WOOD STIR
STICKS TO AVOID THE VIOLATION.

3717-1-06.2 Physical facilities: numbers and capacities.
(I) Lighting - intensity
The light intensity shall be:

1. At least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;
2. At least twenty foot candles (two hundred fifteen lux):
   a. At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;
   b. Inside equipment such as reach-in and under-counter refrigerators; and
   c. At a distance of thirty inches (seventy-five centimeters) above the floor in toilet rooms and in areas used for handwashing, warewashing, equipment storage, or utensil storage; and
3. At least fifty foot candles (five hundred forty lux) at a surface where a food employee is working with food, utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

The light in the basement walk in cooler is flickering and becoming too dim at times with less than 2 foot candles of light provided to the back of the cooler. At least 10 foot candles of light must be provided. THE COOLER CURRENTLY DOES NOT HAVE ANY FOOD STORED IN IT, JUST BEER PRODUCTS.

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<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
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<td>1-419-628-2401</td>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.