State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
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<tbody>
<tr>
<td>GREEN THUMB FARM FRESH CAFE</td>
<td>☑ FSO</td>
<td>468</td>
<td>10/01/2018</td>
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| Address: 04057 SOUTHLAND RD. NEW BREMEN, OH 45869 |

<table>
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<tr>
<th>License holder</th>
<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result(if required)</th>
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<tbody>
<tr>
<td>SHERRY WARNER</td>
<td>100</td>
<td>20</td>
<td>I /</td>
<td>I /</td>
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</table>

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

Follow-up date (if required)

Sample date/result (if required)

- 3717-1 OAC Violation Checked
- 3717-20 OAC

**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, 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
- 4.4 Maintenance and operation

**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

**Poisonous or Toxic Materials**
- 7.0 Labeling and identification
- 7.1 Operational supplies and applications
- 7.2 Storage and display separation

**Special Requirements**
- 8.0 Fresh juice production
- 8.1 Heat treatment dispensing freezers
- 8.2 Custom processing
- 8.3 Bulk water machine criteria
- 8.4 Acidified white rice preparation criteria
- 9.0 Facility layout and equipment specifications
- 20 Existing facilities and equipment

**Administration**
- 901:3-4 OAC
- 3701-21 OAC

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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.

Multiple squirt bottles are at the grill with oils and water in them, without a tag with the name of the food.

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**CRITICAL VIOLATION**

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 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.
Cream cheese is stored in the top portion of the prep cooler (along the edge, instead of down in the prep area). The temperature was 50°F. Holding above 41°F allows rapid pathogen growth. REMOVED TO CORRECT.

*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 time 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 shut-off control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the Administrative Code.

Store made beets are dated 9/21. Using TCS foods within the 7 day use period limits potential pathogen growth. REMOVED FROM OPERATION TO CORRECT.

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

(KK)Food equipment - certification and classification.

(1) Except as provided in paragraph (KK) (2) 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.

2 roasters and a crockpot are in the kitchen. If you turn these units over, you will see that they are for "household use only".

*CRITICAL VIOLATION*
3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(A)Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

(2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Panini grill has encrusted grease deposits on the cooking plates.

The following pieces of equipment are dirty, but not on food-contact surfaces: lowest shelf of deli cooler, espresso machine table, coffee cart, interior of the microwaves.

*CRITICAL VIOLATION*
3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(E)Equipment, utensils, linens, single-service articles, and single-use articles - storage.

(1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:

(a) In a clean, dry location;
(b) Where they are not exposed to splash, dust, or other contamination; and
(c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.
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(2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:
   (a) In a self-draining position that allows air drying; and
   (b) Covered or inverted.
(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

The following items were stored with the food contact surfaces up, which allows contamination of food contact surfaces: clamshells at front counter, bowls in storage room, pots in storage room, ice containers on ice machine, clamshells in basement.

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 in the dish room is dirty, as well as the under equipment in the kitchen. The steps to the basement are dirty.

*CRITICAL VIOLATION*

3717-1-06.4 Physical facilities: maintenance and operation.
(K) Controlling pests.
The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:
   (1) Routinely inspecting incoming shipments of food and supplies;
   (2) Routinely inspecting the premises for evidence of pests;
   (3) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under paragraphs (C), (K) and (L) of rule 3717-1-07.1 of the Administrative Code; and
   (4) Eliminating harborage conditions.

Multiple areas in the operation have flies present. Owner indicated that the doors were open several days ago. We discussed that screening is required on all doors that are to remain open.

As we discussed, fly paper is an acceptable product when placed in area that are not above food/clean dishes. It is not a pesticide, but simply a physical trap.

3717-1-06.4 Physical facilities: maintenance and operation.
(N) Maintaining premises - unnecessary items and litter.
The premises shall be free of:
   (1) Items that are unnecessary to the operation or maintenance of the food service operation or retail food establishment such as equipment that is nonfunctional or no longer used; and
   (2) Litter.

The number of boxes (empty and partially full of chemicals) on the floor is affecting your ability to keep the floors clean. Removal of unnecessary items will make cleaning more accessible.