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
8.5 Facility layout and equipment specifications
8.6 Existing facilities and equipment

Administration

9.01:3-4 OAC
3701-21 OAC

Violations/Comment(s)

*CRITICAL VIOLATION*

3717-1-02.4 Management and personnel: supervision.
(C) Person in charge - duties.
The person in charge shall ensure that:

1. Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;
2. Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;
3. Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;
4. Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;
5. Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;
6. Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures,
7. Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) (2) of rule 3717-1-04.4 of the Administrative Code;
8. Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;

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

Name of facility
LA CARRETA

Address: 1140 CELINA RD.
ST. MARYS, OH 45885

License holder
1140 CELINA LLC

Type of visit (check)
X Standard

Date
04/04/2018

Travel Time (min) 30

Follow-up date (if required) / / Sample date/result(if required) / /
(9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to ensure its safety;

(10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;

(11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;

(12) Except when approved as specified in paragraph (A) (4) of rule 3717-1-03.2 of the Administrative Code, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;

(13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; and

(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code.

(15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required; and

(16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

The facility did not have employee health notification forms available in a verifiable manner or a vomitus/fecal release clean up procedure. These forms must be kept current at the facility to prevent the spread of foodborne illness, such as norovirus. EXAMPLE FORMS WERE LEFT ON SITE.

---

**CRITICAL VIOLATION**

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

(C)Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Food shall be protected from cross contamination by:

(1) Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display from:

   (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; and
   (b) Cooked ready-to-eat food.
   (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

(2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:

   (a) Using separate equipment for each type; or
   (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and
   (c) Preparing each type of food at different times or in separate areas.

(3) Cleaning equipment and utensils as specified under paragraph (B) (1) of rule 3717-1-04.5 of the Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative Code;

(4) Cleaning hermetically sealed containers of food of visible soil before opening;

(5) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;

(6) Storing damaged, spoiled, or recalled food being held in the food service operation or retail food establishment as specified under paragraph (D) of rule 3717-1-06.3 of the Administrative Code;

(7) Separating fruits and vegetables, before they are washed as specified under paragraph (G) of this rule from ready-to-eat food; and

(8) Storing the food in packages, covered containers, or wrappings. This provision does not apply to:

   (a) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;
(b) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;
(c) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;
(d) Food being cooled as specified under paragraph (E)(2)(b) of rule 3717-1-03.4 of the Administrative Code; or
(e) Shellstock.

The ice bin in the soft drink serving area was observed with the lid open and the ice bin behind the bar was observed without a cover and with a tray of sliced lime sitting on top of the ice. Because ice is placed directly into drinks, it shall be treated as a food product. Trays of ice cream were observed uncovered in the walk in freezer. Foods shall not be kept above ready to eat foods to prevent potential cross contamination if the raw food leaks down. THE ICE BINS WERE COVERED AND THE LIME TRAY REMOVED FROM THE ICE BIN TO CORRECT. PLASTIC WRAP WAS PLACED ON THE TRAYS OF ICE CREAM TO CORRECT. THE EGGS WERE MOVED BELOW THE FRESH PRODUCE TO CORRECT.

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 observed on the floor of the walk in freezer during the inspection. Boxes of drink syrup were observed on the hallway floor during the inspection. Food and drink items must be kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor in these areas.

3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(E) Cooling methods - temperature and time control.
(1) Cooling shall be accomplished in accordance with the time and temperature criteria specified under paragraph (D) of this rule by using one or more of the following methods based on the type of food being cooled:
(a) Placing the food in shallow pans;
(b) Separating the food into smaller or thinner portions;
(c) Using rapid cooling equipment;
(d) Stirring the food in a container placed in an ice water bath;
(e) Using containers that facilitate heat transfer;
(f) Adding ice as an ingredient; or
(g) Other effective methods.
(2) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:
(a) Arranged in the equipment to provide maximum heat transfer through the container walls; and
(b) Loosely covered, or uncovered if protected from overhead contamination as specified under paragraph (Q)(2) of rule 3717-1-03.2 of the Administrative Code, during the cooling period to facilitate heat transfer from the surface of the food.

A pan of cooked rice was observed at 120F in the walk in cooler with the lid on tight. During active cooling, the lids must be vented to allow heat to escape quickly. Products must be cooled from 135F to 70F within 2 hours and from 70F to 41F within another 4 hours to prevent rapid pathogen growth in the products.

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...
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

State of Ohio

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.

Milk crates were being used to keep food products at least six inches above the floor in the hallway to the walk in units. NSF approved commercial storage racks shall used to allow for easy cleaning of the floor beneath the products while they are in place.

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.
(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.

Clean tubs, bowls, and plates were observed in the kitchen upright and uncovered. Food contact surfaces shall be protected from contamination by turning the clean items over or keeping them covered. ITEMS WERE TURNED UPSIDE DOWN OR MOVED UNDER A SHELF TO CORRECT.

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 stir straws were observed for customer self service at the bar. Since these straws can be used to drink product through, they shall be pre-wrapped or individually dispensed to prevent bare hand contact with lip contact surfaces.

*CRITICAL VIOLATION*

3717-1-05.1 Water, plumbing, and waste: plumbing system.
(O) Using a handwashing sink - operation and maintenance.
(1) A handwashing sink shall be maintained so that it is accessible at all times for employee use.
(2) A handwashing sink may not be used for purposes other than handwashing.
(3) An automatic handwashing facility shall be used in accordance with manufacturer’s instructions.

The bar handsink had a pitcher in it during the inspection. Handsinks shall be kept free from items to allow for proper handwashing in an effort to minimize the spread of foodborne illness. THE SINK WAS CLEARED TO CORRECT.

3717-1-05.1 Water, plumbing, and waste: plumbing system.
(S) Plumbing system - maintained in good repair.
A plumbing system shall be:
(1) Repaired according to the Ohio building code; and
(2) Maintained in good repair.
The ice bin behind the bar was leaking onto the floor. Please repair the source of the leak.

3717-1-06.4 Physical facilities: maintenance and operation.
(F)Drying mops.
After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

A mop was observed damp in the bottom of the mop bucket in the servers area and a mop was observed damp in the mop sink during the inspection. Between use, mops shall be stored so they can air dry to prevent mold and bacterial growth in the mop head.

Person in charge asked about using an outside storage shed to store items in. Only packaged single use items may be kept in the outside storage area. The outside storage area must be weather tight, vermin proof, and have an interior surface that is smooth and easily cleanable.

---

<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Received by</th>
<th>Title</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>1-419-394-2111</td>
</tr>
</tbody>
</table>

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