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

Name of facility
LOCK ONE THEATER

Address: 8 W. MONROE ST.
NEW BREMEN, OH 45869

License holder

Inspection Time (min)  Travel Time (min)  Follow-up date (if required)  Sample date/result(if required)
20  20  I / I

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

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

Violations/Comment(s)

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.

Stir straws for customer self service were unwrapped/uncovered on the condiment counter. Since the straws can be used to drink through, they shall be pre-wrapped or individually dispensed to prevent contamination of lip contact surface.

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

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

Administered
901:3-4 OAC
3701-21 OAC

Inspected by
CHRIS MILLER

R.S./SIT # 3139
Licensor Auglaize County Health Department

Received by

Title
Phone
1-419-629-4105

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