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

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

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

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

(K)In-use utensils - between-use storage.
During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:
(1) Except as specified under paragraph (K) of this rule, in the food with their handles above the top of the food and the container;
(2) In food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;
(3) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under paragraphs (A) and (B) of rule 3717-1-04.5 of the Administrative Code and paragraph (B) of rule 3717-1-04.6 of the Administrative Code;
(4) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;
(5) In a clean, protected location if the utensils, such as an ice scoops, are used only with a food that is not time/temperature controlled for safety; or
(6) In a container of water if the water is maintained at a temperature of at least one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) and the container is cleaned at a frequency specified under paragraphs (A) and (B) of rule 3717-1-04.5 of the Administrative Code.

A scoop was observed in a container of grilled onions with the handle down on the food product. In use utensils shall be kept on a clean hard surface or in the product with the handle up out of the product to prevent contamination. THE SCOOP WAS REMOVED FROM THE CONTAINER TO CORRECT.

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.

The walk in freezer was accumulating a large amount of ice. Please repair the unit to prevent the ice accumulation.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(D) Nonfood-contact surfaces - cleaning frequency.
Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

The following pieces of equipment were accumulating debris and need cleaned at this time: corners of the McFlurry mixer base, top of the soft serve dispenser, top of the dishwasher, and interior of the meat freezer.

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.

Cardboard food boxes were observed upright and uncovered in the middle of the kitchen. Please keep food contact surfaces covered or upside down to prevent potential contamination.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.
(N) Covering receptacles.
Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered:
(1) Inside the food service operation or retail food establishment if the receptacles and units:
   (a) Contain food residue and are not in continuous use; or
   (b) After they are filled; and
(2) With tight-fitting lids or doors if kept outside the food service operation or retail food establishment.

The garbage dumpster had multiple lids open on it and the recyclables dumpster had one lid open at the time of inspection. Please keep these lids closed to prevent pest entry or litter from blowing out. LIDS WERE CLOSED TO CORRECT.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.
(P) Maintaining refuse areas and enclosures.
A storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of unnecessary items, as specified under paragraph (N) of rule 3717-1-06.4 of the Administrative Code.

The area around the dumpsters had scattered debris on the ground and needs cleaned at this time.

3717-1-06.4 Physical facilities: maintenance and operation.
(A) Repairing.
The physical facilities shall be maintained in good repair.

The floor tiles in front of the back door were cracking and the grout was receding. These gaps need repaired to make the surface smooth and easily cleanable.

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 following areas were accumulating food or packaging debris and need cleaned at this time: Walls by the meat freezer and grill top, walls and floor around the dishwash area, floor around the laundry, hot water heater, and CO2 tanks, and the floors of both dry goods storage rooms under the storage racks.

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