### Violations/Comment(s)

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

(M) Wiping cloths - use limitation.

1. Cloths that are in use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be:
   - Maintained dry; and
   - Used for no other purpose.

2. Cloths that are in use for wiping counters and other equipment surfaces shall be:
   - Held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code; and
   - Laundered daily as specified under paragraph (B)(4) of rule 3717-1-04.7 of the Administrative Code.

3. Cloths that are in use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes.

4. Dry wiping cloths and the chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be free of food debris and visible soil.

5. Containers of chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles.

6. Single-use disposable sanitizer wipes shall be used in accordance with EPA - approved manufacturer's label use instructions.

Wet wiping cloths were being kept in sanitizer buckets between use; however, the level of chlorine sanitizer in the buckets exceeded 200 ppm. Chlorine sanitizer shall be kept between 50 to 100 ppm to adequately sanitize while not leaving a chemical residue on food prep surfaces.

*CRITICAL VIOLATION*

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

(U) Food display - preventing contamination by consumers.

Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging;
Tortilla bowls for taco salad were being placed on plates above the serving line sneeze guards. Since these bowls are edible, they shall be protected from contamination, such as sneezing on them. **THE BOWLS WERE MOVED TO PORTABLE RACKS BEHIND THE SERVING LINE AND COVERED TO CORRECT.**

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