<table>
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<th>Violation/Comment(s)</th>
<th>Description</th>
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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.  
Two containers of white powder (salt/creamer) were in the wooden cabinet without common names. | |
| 3717-1-07.0 Poisonous or toxic materials: labeling and identification.  
(B)Working containers - common name.  
Working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. | |
| A spray bottle of sanitizer was on the counter without a name on it. Labels help prevent accidental contamination. | |
| 3717-1-20.0 Existing facilities and equipment.  
(B)Existing facilities and equipment shall be replaced with equipment and facilities meeting the requirements of this chapter when any of the following occur:  
(1) They no longer comply with the requirements of paragraphs (A)(1) to (A)(4) of this rule;  
(2) They no longer comply with the criteria upon which they were originally approved; or  
(3) The food service operation or retail food establishment changes ownership | |
The following items originated in my first inspection, with you as owners, in February of 2017. These items remain as described here, in this inspection.

1. The walk-in cooler has been turned off and is now only being used for beer/drink supply storage. Interior is made of wood.
2. Walk-in shelving is wooden.
3. Lighting measured in foot candles:
   - rear storage room (if only used for storage meets lighting requirements). Range is 24-64.
   - Grill: ~27. This is well below the required 50 in food preparation areas.
   - Microwave table: ~1. This is well below the required 50 in food preparation areas.
   - Old 3 vat sink (currently being utilized as a hand sink and food prep sink): ~15-25. This is well below the required 50 in food preparation areas.
4. The griddle and fryer table is wooden and has a formica countertop.
5. The lower portion of the wall is wooden paneling that has been painted.
6. The existing sink is not commercial (missing drainboards), and is sunk into a countertop.
7. You continue to offer fresh fruits and veggies without a food prep sink.
8. The prep table has some broken formica pieces on the edge.
9. The wood cabinet next to the refrigerator is not cleanable. The interior is bare wood and OSB.
11. Rear food storage area has enough light to remain as a storage area, but would too dark for food prep.

During our discussion, during this inspection, you indicated that you believe that you are meeting these requirements. I think it would be beneficial for a meeting to occur with my Supervisor, at a time that works for all of us. Please look over this inspection and contact us to schedule this meeting. If we do not hear from you by September 15, we will contact you.

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<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
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<tbody>
<tr>
<td>AARON LONGSWORTH</td>
<td>3034</td>
<td>Auglaize County Health Department</td>
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<tr>
<th>Received by</th>
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<td>1-419-738-6593</td>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.