3717-1 OAC Violation Checked

Management and Personnel

2.1 Employee health
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2.3 Hygienic practices
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Food

3.0 Safe, unadulterated and honestly presented
3.1 Sources, specification and original containers
3.2 Protection from contamination after receiving
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Equipment, Utensilsand and Linens

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Poisonous or Toxic Materials

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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)

3717-1-03.1 Food: sources, specifications, and original containers.

(L) Package integrity - specifications for receiving.
Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.

2 cans of brown sugar kettle beans were observed on the can rack with large dents on the end seals. Cans with dents on the end seals shall be removed from service to prevent serving potentially spoiled foods. THE CANS WERE REMOVED FOR RETURN 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.

Multiple boxes of food were being stored on the floor of the walk in freezer. Food must be kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products.

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. 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:
(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.

2 tubs full of chicken alfredo were observed at 129F and 135F in the walk in cooler with foil tight on the top. During  
cooling, foods must be uncovered or at least vented to allow heat to escape. Smaller portions shall also be considered  
when cooling to ensure that foods can be brought from 135F to 70F within 2 hours and from 70F to 41F within another 4  
hours. THE FOIL WAS PEELED BACK TO ALLOW HEAT TO ESCAPE TO CORRECT.

*CRITICAL VIOLATION*  
3717-1-03.4 Food: limitation of growth of organisms of public health concern.  
(H)Ready-to-eat, time/temperature controlled for safety food - disposition.  
(1)A food specified under paragraph (G)(1) or (G)(2) of this rule shall be discarded if it:  
(a) Exceeds the temperature or time specified in paragraph (G)(1) of this rule, except time that the  
product is frozen;  
(b) Is in a container or package that does not bear a date or day; or  
(c) Is appropriately marked with a date or day that exceeds the temperature and time combination as specified  
in paragraph (G)(1) of this rule.  
(2)Refrigerated, ready-to-eat, time/temperature controlled for safety food, dispensed through a vending machine  
with an automatic shut-off control, shall be discarded if the automatic shut-off control is activated as specified in  
paragraph (X)(2) of rule 3717-1-04.1 of the Administrative Code.  
(3) Refrigerated, ready-to-eat, time/temperature controlled for safety food, displayed at a micro market, shall be  
discarded if the automatic shutoff control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the  
Administrative Code.

A container of potato salad dated 8-7 was observed in the walk in cooler. Ready to eat foods which are temperature  
controlled for safety must be removed from service when they exceed their seven day use by period to prevent potential  
build up of pathogens, such as Listeria. THE POTATO SALAD WAS REMOVED TO TRASH TO CORRECT.

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  
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.

A milk crate turned upside down was being used to store boxes of food on in the walk in freezer. NSF or similary  
approved storage racks or dunnage racks shall be used to keep food products at least six inches off the floor while also  
being open underneath 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.

Boxes of plastic cups and lids were observed on the floor of the dry goods storage room. Single use items shall be kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products while they are in place.

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 ice machine is accumulating water and associated hard water deposits on the wall and floor. Please repair the source of the leak.

<table>
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<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
</tr>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
<td>1-419-645-5114</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.