*CRITICAL VIOLATION*

3717-1-02.4 Management and personnel: supervision.

(C) Person in charge - duties.

The person in charge shall ensure that:

1. Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;
2. Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;
3. Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;
4. Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;
5. Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;
6. Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures,
7. Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) of rule 3717-1-04.4 of the Administrative Code;
8. Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;
(9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to ensure its safety;

(10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;

(11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;

(12) Except when approved as specified in paragraph (A) (4) of rule 3717-1-03.2 of the Administrative Code, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;

(13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; and

(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code.

(15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required; and

(16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

The facility currently does not have employee health notification forms or a vomitus/fecal release clean up procedure. These forms must be kept on file to prevent the spread of foodborne illness from sick employees handling food products.

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.

Cardboard beverage cases were observed on the floor of the walk in cooler. Cardboard containers shall be kept at least six inches above the floor in the high moisture environment to prevent mold and bacterial growth.

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.

Unwrapped plastic stir straws were observed out for customer self service in the drink dispensing area. Please provide pre-wrapped or individually dispensed straws to prevent bare hand contact with lip contact surfaces.

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.
The fan grates, wall, and ceilings around the condensers in the walk in cooler were accumulating debris and need cleaned.

The facility is using a warming roller to serve tornado and bratwurst type products from for customer self service. Unwrapped buns are being provided in a lidded plastic case for customer self service. The facility has a bun warmer and ice machine on-site for potential future use. Person in charge stated that they follow the cleaning procedures given to them by the supplier of the equipment. They currently turn the heat on high on the roller to melt off excess grease, then wash with Dawn dish soap, wipe down with a mesh cloth provided by the supplier, then rinsed off with clean water. Person in charge stated that sanitizer is not required per the suppliers instructions. The facility's current license level does not include hot holding products for customer self service. Mr. Aaron Longsworth at the Auglaize County Health Department shall be contacted at 419-738-3410 to discuss equipment specifications and potential plan review issues.