### 3717-1 OAC Violation Checked

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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.

A styrofoam cup of potato whitener was observed on the shelf above the three compartment sink without identification of contents. Food working containers must be identified to prevent potential misuse of products. **THE CONTAINER WAS REMOVED TO TRASH TO CORRECT.**

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

(M) Wiping cloths - use limitation.

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

2. Clothes that are in use for wiping counters and other equipment surfaces shall be:
   (a) 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
   (b) Laundered daily as specified under paragraph (B)(4) of rule 3717-1-04.7 of the Administrative Code.

3. Clothes that are in use for wiping surfaces in contact with raw animal foods shall be kept separate from clothes 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
A wet wiping cloth was observed damp on the prep cooler cutting board. Wet wiping cloths must be stored in sanitizer between use to prevent potential cross contamination of surfaces. THE CLOTH WAS PLACED IN A SANITIZER BUCKET 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.

Bags of fish breading and flour were observed on the floor of the back prep room. 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.

*CRITICAL VIOLATION*

3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(F)Time/temperature controlled for safety food - hot and cold holding.
   (1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:
      (a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H)(1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or
      (b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.
   (2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.
   (3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F)(1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

Open squeeze bottles of light pancake syrup and chocolate syrup were observed at 70F on a shelf in the kitchen. The labels state to "Refrigerate after opening"; therefore, the products must be kept at or below 41F to prevent rapid pathogen growth in the products. THE ITEMS WERE MOVED INTO THE COOLER TO CORRECT.

3717-1-04.0 Equipment, utensils, and linens: materials for construction and repair.
(I)Nonfood-contact surfaces - materials.
Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Paper towels were being used to line the bottom of the individually cupped dressings in the back room reach-in cooler. Cardboard was being used to line the bottom of the utensil drawer near the 3 compartment sink. Absorbent materials shall not be used in these areas as mold and bacteria could grow on them and contaminate the products stored in contact with them.

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 surfaces were accumulating debris and need cleaned at this time: Kitchen fan blades and cover, walk in cooler fan blade covers, bottom of the kitchen reach in freezer, plastic shelves in the back prep room, and potato slicer area in dry goods storage room.

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 door seal of the small chest freezer in the shed was coming loose and needs repaired at this time.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
(A) Equipment and utensils - air-drying required.
After cleaning and sanitizing, equipment and utensils:
(1) Shall be air-dried or used after adequate draining before contact with food; and
(2) May not be cloth dried. Utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

Sanitized items were being placed on a cloth to dry next to the 3 compartment sink. Sanitized items shall be allowed to air dry to prevent bacterial growth in the cloth from transferring to the sanitized items. CLOTH MOVED UNDER THE DRYING RACK TO CORRECT.

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.

Pizza boxes and pizza rounds were observed upright and uncovered in the dry goods storage room. Please keep the food contact surfaces covered or upside down to prevent potential contamination of the food contact surfaces. THE ITEMS WERE TURNED UPSIDE DOWN TO CORRECT.

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 dumpsters had lids open on them at the time of inspection. Please keep lids closed to prevent pest entry and litter from blowing out.

3717-1-06.1 Physical facilities: design, construction, and installation.
(A) Floors, walls, and ceilings.
Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.
A piece of OSB wood was being used to cover a hole in the floor beneath the three compartment sink. Please replace the wood with a product that is smooth, non-absorbent, and easily cleanable.

3717-1-06.1 Physical facilities: design, construction, and installation.

(i) Light bulbs - protective shielding:

(1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This paragraph does not apply in areas used only for storing food in unopened packages, if the integrity of the packages can not be affected by broken glass falling onto them; and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.

(2) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Lights in the dry goods storage room did not have shielding as required to prevent potential contamination of the food from broken glass. Please provide shields or shatterproof light bulbs.

3717-1-06.2 Physical facilities: numbers and capacities.

(i) Lighting - intensity

The light intensity shall be:

(1) At least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

(2) At least twenty foot candles (two hundred fifteen lux):

(a) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;

(b) Inside equipment such as reach-in and under-counter refrigerators; and

(c) At a distance of thirty inches (seventy-five centimeters) above the floor in toilet rooms and in areas used for handwashing, warewashing, equipment storage, or utensil storage; and

(3) At least fifty foot candles (five hundred forty lux) at a surface where a food employee is working with food, utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

A light was out in the storage shed and was producing 2 foot candles of light. At least 10 foot candles of light must be provided to this area. Please repair the light to ensure at least 10 foot candles are provided.

*CRITICAL VIOLATION*

3717-1-07.1 Poisonous or toxic materials: operational supplies and applications.

[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) Storage: separation.

Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, single-service articles, and single-use articles by:

(1) Separating the poisonous or toxic materials by spacing or partitioning; and

(2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, single-service articles, or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, single-service articles, and single-use articles.

Cleaning chemicals were observed stored above the 3 compartment sink and on the counter of the back prep room. Chemicals shall not be stored in food prep areas to prevent accidental discharge of spray cans or leaking bottles from contaminating foods or food contact surfaces. THE CONTAINERS WERE MOVED TO A DESIGNATED AREA TO CORRECT.