3717-1 OAC Violation Checked

Management and Personnel

- Employee health
- Personal cleanliness
- Hygienic practices
- Supervision

Food

- Safe, unadulterated and honestly presented
- Protection from contamination after receiving
- Destruction of organisms
- Limitation of growth of organisms
- Discarding or reconditioning unsafe, adulterated
- Special requirements for highly susceptible populations

Equipment, Utensils and Linens

- Materials for construction and repair
- Design and construction
- Numbers and capacities
- Location and installation

Physical Facilities

- Materials for construction and repair
- Design, construction and installation
- Numbers and capacities
- Location and placement
- Maintenance and operation

Water, Plumbing, and Waste

- Water
- Plumbing system
- Mobile water tanks
- Sewage, other liquid waste and rainwater
- Refuse, recyclables, and returnables

Special Requirements

- Fresh juice production
- Heat treatment dispensing freezers
- Custom processing
- Bulk water machine criteria
- Acidified white rice preparation criteria
- Facility layout and equipment specifications
- Existing facilities and equipment

Administration

- 901:3-4 OAC
- 3701-21 OAC

Poisonous or Toxic Materials

- Labeling and identification
- Operational supplies and applications
- Storage and display separation

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 to prevent mold and bacterial growth in the high moisture environment.

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

(T) Food preparation - preventing contamination from the premises.

During preparation, unpackaged food shall be protected from environmental sources of contamination.

A pan of raw bacon and raw potatoes for fries were observed uncovered in the sliding door reach in cooler and sandwich prep table. Keep foods covered during preparation to prevent potential contamination. COVERED DURING THE INSPECTION TO CORRECT.

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

(K) In-use utensils - between-use storage.

During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:

1. Except as specified under paragraph (K) of this rule, in the food with their handles above the top of the food and the container;
2. In food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;
(3) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under paragraphs (A) and (B) of rule 3717-1-04.5 of the Administrative Code and paragraph (B) of rule 3717-1-04.6 of the Administrative Code;
(4) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;
(5) In a clean, protected location if the utensils, such as an ice scoops, are used only with a food that is not time/temperature controlled for safety; or
(6) In a container of water if the water is maintained at a temperature of at least one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) and the container is cleaned at a frequency specified under paragraph (B)(2)(g) of rule 3717-1-04.5 of the Administrative Code.

The ice scoop in the main bar ice bin was laying down on the ice with the handle in contact with the ice. Please keep in use utensils in the product with the handle out of the product or on a clean hard surface to prevent potential bare hand contact with the ice. ICE SCOOP WAS PLACED IN THE ICE WITH THE HANDLE UP 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.

House made wing sauces were observed with dates beyond the seven day use by period (spicy garlic 5-4 and hot BBQ 4-21). 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 build up of pathogens, such as Listeria. THE SAUCES WERE REMOVED TO TRASH 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.

Cardboard was being used to line the wire shelving under the spices. Please use a non-absorbent material to line the shelves that can be easily cleaned.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(Y) Temperature measuring devices.

(1) In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.

(2) Cold or hot holding equipment used for time/temperature controlled for safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. This requirement does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air temperature surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated food transport containers, and salad bars.

(3) Temperature measuring devices shall be designed to be easily readable.

(4) Water temperature measuring devices on warewashing machines and food temperature measuring devices shall
have a numerical scale, printed record, or digital readout in increments no greater than two degrees Fahrenheit or one degree Celsius in the intended range of use.

A thermometer could not be located in the beverage cooler behind the main bar that held milk products. A temperature measuring device shall be kept in the warmest location of the cooler to monitor the temperature. A THERMOMETER WAS PLACED IN THE COOLER 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 was being used to store a box of potatoes on in the kitchen. Plastic soft drink crates were being used to keep food and single use items off the floor in the walk in cooler and dry goods storage room. Please use NSF or similarly approved storage racks or dunnage racks to keep foods at least six inches above the floor while also being able to easily clean beneath the products while they are in place.

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. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The floor under the large reach in freezer in the dry goods storage room was accumulating debris beyond the normal mop lines. The front of the double door reach in freezer in the kitchen was accumulating debris and needs cleaned at this time.