3717-1 OAC Violation Checked

Management and Personnel

2.1 Employee health
2.2 Personal cleanliness
2.3 Hygienic practices
2.4 Supervision

Food

3.0 Safe, unadulterated and honestly presented
3.1 Sources, specification and original containers
3.2 Protection from contamination after receiving
3.3 Destruction of organisms
3.4 Limitation of growth of organisms
3.5 Identity, presentation, on premises labeling
3.6 Discarding or reconditioning unsafe, adulterated
3.7 Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0 Materials for construction and repair
4.1 Design and construction
4.2 Numbers and capacities
4.3 Location and installation

Physical Facilities

6.0 Materials for construction and repair
6.1 Design, construction and installation
6.2 Numbers and capacities
6.3 Location and placement
6.4 Maintenance and operation

Poisonous or Toxic Materials

7.0 Labeling and identification
7.1 Operational supplies and applications
7.2 Storage and display separation

Special Requirements

8.0 Fresh juice production
8.1 Heat treatment dispensing freezers
8.2 Custom processing
8.3 Bulk water machine criteria
8.4 Acidified white rice preparation criteria
9.0 Facility layout and equipment specifications
9.1 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 beans and 1 can of pineapple chunks were observed in the can rack with dents in the end seals. Cans with dented end seals or deeply creased dents in the sides shall be removed from service as the seals could be compromised leading to spoiled contents. THE CANS WERE REMOVED FOR RETURN TO CORRECT.

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 plastic container with a white substance in it was observed on a food prep table in the kitchen without identification. Working containers of food shall be kept identified to prevent misuse of products. THE CONTAINER WAS LABELED "SUGAR" TO CORRECT.

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 tray of chicken nuggets was observed uncovered on the top shelf of the tray cart in the walk in cooler at the time of inspection. Foods shall be kept covered during preparation to prevent contamination.

*CRITICAL VIOLATION*

3717-1-07.2 Poisonous or toxic materials: storage and display - separation.
(B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, single-service articles, or single-use articles.

2 spray bottles of Chlorox clean up were observed above boxes of cereal in the kitchen. Chemicals shall be kept below or away from foods to prevent potential contamination. THE BOTTLES WERE MOVED AWAY FROM THE FOOD TO CORRECT.

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Inspected by
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Licensor
Auglaize County Health Department

Received by

Title

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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.