## 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

### Water, Plumbing, and Waste
- **5.0** Water
- **5.1** Plumbing system
- **5.2** Mobile water tanks
- **5.3** Sewage, other liquid waste and rainwater
- **5.4** Refuse, recyclables, and returnables

### 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
- **20** Existing facilities and equipment

### Administration
- **901.3-4 OAC**
- **3701-21 OAC**

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### 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.

Boxes of coffee, tea, and a bag of popcorn were observed on the staircase leading upstairs. Food and drink 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. **THE PRODUCTS WERE MOVED ONTO A SHELF TO CORRECT.**

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### *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 shut-off control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the...
A bag of cooked noodles was observed in the walk in cooler with a date of 8-1 on it and an open pack of hot dogs was observed in the reach in cooler with a date of 8-3 on it which are beyond the seven day use by period. 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 a build up of pathogens, such as Listeria. THE PRODUCTS WERE REMOVED TO TRASH TO CORRECT.

3717-1-06.4 Physical facilities: maintenance and operation.
(F)Drying mops.
After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

The mop was observed stored damp in the bottom of the mop bucket at the time of inspection. Mops shall be air dried between use to prevent bacterial growth in the mop head. THE MOP WAS RE-POSITIONED TO CORRECT.