### Standard Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**Name of facility:** XCARET MEXICAN RESTAURANT

**Address:** 111 E. BANK RD.  
ST. MARYS, OH 45885

**License holder:** PEDRO TORRES

**License number:** 286  
**Date:** 10/04/2018

**Category/Descriptive:** COMMERCIAL CLASS 4 <25,000 SQ. FT.

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
<th>Other</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
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<tr>
<td>Follow Up</td>
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<td>Other specify</td>
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**3717-1 OAC Violation Checked**

### Management and Personnel

<table>
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<th>2.3 Hygienic practices</th>
<th>2.4 Supervision</th>
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### Food

<table>
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<th>3.0 Safe, unadulterated and honestly presented</th>
<th>3.1 Sources, specification and original containers</th>
<th>3.2 Protection from contamination after receiving</th>
<th>3.3 Destruction of organisms</th>
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</thead>
<tbody>
<tr>
<td>X</td>
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<td>X</td>
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<tr>
<th>3.4 Limitation of growth of organisms</th>
<th>3.5 Identity, presentation, on premises labeling</th>
<th>3.6 Discarding or reconditioning unsafe, adulterated</th>
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<tbody>
<tr>
<td>X</td>
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<tr>
<th>3.7 Special requirements for highly susceptible populations</th>
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<tbody>
<tr>
<td>X</td>
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### Equipment, Utensils and Linens

<table>
<thead>
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<th>4.1 Design and construction</th>
<th>4.2 Numbers and capacities</th>
<th>4.3 Location and installation</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td>X</td>
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<td>X</td>
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</tbody>
</table>

### Violations/Comment(s)

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

(C)(1) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Food shall be protected from cross contamination by:

1. Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display by:
   - (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; and
   - (b) Cooked ready-to-eat food.
   - (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

2. Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
   - (a) Using separate equipment for each type; or
   - (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and
   - (c) Preparing each type of food at different times or in separate areas.

3. Cleaning equipment and utensils as specified under paragraph (B) (1) of rule 3717-1-04.5 of the Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative Code;

4. Cleaning hermetically sealed containers of food of visible soil before opening;

5. Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;

6. Storing damaged, spoiled, or recalled food being held in the food service operation or retail food establishment as specified under paragraph (D) of rule 3717-1-06.3 of the Administrative Code;

7. Separating fruits and vegetables, before they are washed as specified under paragraph (G) of this rule from ready-to-eat food; and

8. Storing the food in packages, covered containers, or wrappings. This provision does not apply to:
   - (a) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before

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**Poisonous or Toxic Materials**

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<th>7.0 Labeling and identification</th>
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<td>7.1 Operational supplies and applications</td>
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<td>7.2 Storage and display separation</td>
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**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**

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<th>901:3-4 OAC</th>
<th>3701-21 OAC</th>
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</table>
consumption;
(b) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;
(c) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;
(d) Food being cooled as specified under paragraph (E)(2)(b) of rule 3717-1-03.4 of the Administrative Code; or
(e) Shellstock.

Bowls of tortilla shells were observed uncovered on storage shelves above the steam table. Raw chicken was being stored above raw ground beef in the walk in cooler. Foods shall be kept covered to prevent potential contamination and be stored so that foods with the highest safe cooking temperature are kept below or away from foods with a lower safe cooking temperature. THE SHELLS WERE COVERED WITH FOIL AND THE CHICKEN WAS MOVED BELOW THE BEEF 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.

Spice trays were observed without any identification of the spices located in the trays. Working containers of food must be identifiable to prevent misuse of products. THE TRAYS WERE IDENTIFIED TO CORRECT.

3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(E) Cooling methods - temperature and time control.
(1) Cooling shall be accomplished in accordance with the time and temperature criteria specified under paragraph (D) of this rule by using one or more of the following methods based on the type of food being cooled:
   (a) Placing the food in shallow pans;
   (b) Separating the food into smaller or thinner portions;
   (c) Using rapid cooling equipment;
   (d) Stirring the food in a container placed in an ice water bath;
   (e) Using containers that facilitate heat transfer;
   (f) Adding ice as an ingredient; or
   (g) Other effective methods.

2) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:
   (a) Arranged in the equipment to provide maximum heat transfer through the container walls; and
   (b) Loosely covered, or uncovered if protected from overhead contamination as specified under paragraph (Q)(2) of rule 3717-1-03.2 of the Administrative Code, during the cooling period to facilitate heat transfer from the surface of the food.

Cooked rice was observed in the walk in cooler at 120F with the lids on tight. During active cooling the lids must be off or at least vented to allow the heat to escape. LIDS WERE VENTED 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.

Wood blocks were being used to level a chest freezer and reach in freezer in the back of the kitchen. Wood blocks were being used to raise the level of the storage racks over the prep cooler table. Wood products shall not be used in these applications as they are not smooth and easily cleanable. Please replace with a non-porous material.

3717-1-04.1 Equipment, utensils, and linens: design and construction.
(KK) Food equipment - certification and classification.
(1) Except as provided in paragraph (KK) 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 non-commercial reach in cooler is being used near the ice machine for sauce storage. Only NSF or similarly approved commercial coolers shall be used in the licensed kitchen.

*CRITICAL VIOLATION*

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.


A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph (C)(3) of rule 3717-1-04.6 of the Administrative Code shall meet the criteria specified under paragraph (E) of rule 3717-1-07.1 of the Administrative Code, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows:

1. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart:

<table>
<thead>
<tr>
<th>Concentration range</th>
<th>Minimum temperature pH 10 or less °F (°C)</th>
<th>Minimum temperature pH 8 or less °F (°C)</th>
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</thead>
<tbody>
<tr>
<td>25 - 49 ppm (mg/L)</td>
<td>120 (49)</td>
<td>120 (49)</td>
</tr>
<tr>
<td>50 - 99 ppm (mg/L)</td>
<td>100 (38)</td>
<td>75 (24)</td>
</tr>
<tr>
<td>100 ppm (mg/L)</td>
<td>55 (13)</td>
<td>55 (13)</td>
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2. An iodine solution shall have:
   (a) Minimum temperature of sixty-eight degrees Fahrenheit (twenty degrees Celsius);
   (b) pH of five or less or a pH no higher than the level for which the manufacturer specifies the solution is effective; and
   (c) Concentration between 12.5 ppm (mg/L) and twenty-five ppm (mg/L).

3. A quaternary ammonium compound solution shall:
   (a) Have a minimum temperature of seventy-five degrees Fahrenheit (twenty-four degrees Celsius);
   (b) Have a concentration as specified under paragraph (E) of rule 3717-1-07.1 of the Administrative Code and as indicated by the manufacturer's use directions included in the labeling; and
   (c) Be used only in water with five hundred ppm (mg/L) hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.

4. If another solution of a chemical specified under paragraphs (N)(1) to (N)(3) of this rule is used, the license holder shall demonstrate to the licensor that the solution achieves sanitization and the use of the solution shall be approved; or

5. If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions.

6. If a chemical sanitizer is generated by a device located on-site at the food service operation or retail food establishment it shall be used as specified in paragraphs (N)(1) to (N)(4) of this rule and shall be produced by a device that:
   (a) Complies with regulation as specified in subparagraphs 2 (q)(1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) 7 U.S.C. 136 et seq., as amended (2012);
   (b) Complies with 40 C.F.R. 152.500 and 40 C.F.R. 156.10;
   (c) Displays the EPA device manufacturing facility registration number on the device; and
   (d) Is operated and maintained in accordance with manufacturer's instructions.

The automatic dishwasher did not have disinfectant residual in the final rinse and had an empty bucket of sanitizer solution below it. An effective sanitizer shall be added to the final rinse as specified above to adequately sanitize the utensils run through the machine. THE PERSON IN CHARGE STATED THAT SANITIZER WAS ORDERED AND THEY WOULD MANUALLY DISINFECT THE UTENSILS UNTIL THE SANITIZER ARRIVED.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.

(S) Single-service articles and single-use articles - use limitation.

1. Single-service articles and single-use articles may not be reused.

2. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch...
protruding from the chilled dispensing head.

Plastic pepper jars were being re-used to keep mushrooms and baby corn in. Plastic ice cream containers were being re-used to keep sauce in. These items are considered single use items and shall not be re-used to hold food products in.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

1. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
   (a) In a clean, dry location;
   (b) Where they are not exposed to splash, dust, or other contamination; and
   (c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.

2. Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:
   (a) In a self-draining position that allows air drying; and
   (b) Covered or inverted.

3. Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

Clean plates and bowls were being kept upright and uncovered on top of the microwave in the kitchen. These items shall be kept covered or upside down to prevent contamination of the food contact surface.

3717-1-06.4 Physical facilities: maintenance and operation.
(A) Repairing.
The physical facilities shall be maintained in good repair.

The wall above the clean side of the dishwasher is wore down to gypsum where the clean containers are scraping the wall. Please repair the wall to make it smooth and easily cleanable.

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 light fixtures and ceiling around the vent above the steam tables are accumulating food debris and needs cleaned at this time.

*CRITICAL VIOLATION*

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

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.

An aerosol can of Raid flying insect killer was observed on the floor beneath the automatic dishwasher. Chemical containers shall not be stored in the kitchen area to prevent accidental discharge from contaminating food contact surfaces. THE CAN WAS REMOVED FROM THE KITCHEN TO CORRECT.
Name of facility: Xcaret Mexican Restaurant