

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility E3R's	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1045	Date 2.16.18
Address 100 main St. Yorkshire	Category/Descriptive C3S		
License holder Nick Broerman	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>	Follow-up date (if required)	Sample date/result (if required)	

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

Poisonous or Toxic Materials

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

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications 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

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

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

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
<input checked="" type="checkbox"/> 6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901.3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

6.1A) Observed expanding foam below beer cooler. Discussed all floors, walls and ceilings must be smooth and easily cleanable.

4.5A) Observed a build up of debris on meat slicer. Discussed all detachable parts to the slicer shall be removed and washed, rinsed & sanitized in 3 bay sink. Discussed non-food contact surfaces shall be kept free of an accumulation of food residue.

* * All other previous violations have been corrected!

Inspected by Laura Schreiner	R.S./SIT # 164029	Licensors DCHD
Received by Victor Pflunder	Title	Phone

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility E+B's		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1045	Date 2/18/18
Address 100 Main St. Yorkshire		Category/Descriptive C33		
License holder Nielh Boerman		Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) one week		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input checked="" type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input checked="" type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

<input checked="" type="checkbox"/>	4.0 Materials for construction and repair
<input checked="" type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

<input checked="" type="checkbox"/>	4.4 Maintenance and operation
<input checked="" type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input checked="" type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input checked="" type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

Wednesday
Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Violation(s)/Comment(s)

✓ 3.2 C Observed pickles in walkin cooler on the floor.
All food must be kept at least 6" off the floor.

5.4 F Observed trash bin lids open, outside receptacle must be kept with tight fitting lids, doors, or covers.
*** Repeat**

✓ 2.3 C Observed food preparer with no hair restraint.
*** Repeat**

✓ 4.1 kh Observed household crock pots being used. Food equipment shall be approved by a recognized food equipment letting agency. *** Repeat**

Inspected by Sophie Healy	R.S./SIT # 34105	Licensor DeLee County
Received by MJM	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility E + R's	Type of visit Standard	Date 2/8/18
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Violation(s)/Comment(s)

- ✓ 3.4 G - Observed lettuce, ham, carrots, mushrooms, + green peppers with no date marking. All TCS ready-to-eat foods held more than 24 hours must shall be clearly marked to indicate the date the food shall be consumed or discarded with 7 days. to limit the growth of bacteria. Critical.
- 4.5 A 3 - Observed a build up of dirt/debris on the front of food prep coolers, on the floor under coolers, inside food prep coolers, inside microwave, on meat slicer. Non food-contact surfaces shall be kept free of an accumulation of dust, dirt, food + debris.
- ✓ 3.2 C 8 - Observed frozen food in freezer + chili in walk in cooler without lids. All food must be protected from contamination by storing food in packages with covers or wrappings. Critical.
- ✓ 4.4 5 I - Observed noodles in walk in cooler in an old butter container. Single use articles may not be re-used.
- 6.1 A □ Observed expanding foam below beer cooler + a worn out mat in kitchen. All floors, walls + ceilings must be smooth + easily cleanable.
- 3.4 F - Observed food prep table holding

Inspected by Splein Huly	R.S./SIT # 3465	Licensors Dorthe Penik
Received by [Signature]	Title	Phone

