

Name of facility E+R's	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1045	Date 4/27/18
Address 100 Main St. Yorkshire, OH	Category/Descriptive C38		
License holder Nick Broerman	Inspection time (min) 120	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 specify	Follow-up date (if required)		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

<input 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 checked="" type="checkbox"/> 4.8 Protection of clean items

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

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

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input checked="" 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 type="checkbox"/> 5.4 Refuse, recyclables, and returnables

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

Equipment, Utensils, and Linens

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

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input 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

Administrative

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

Violation(s)/Comment(s)

2.3(A) Observed employee chewing gum in the kitchen. Discussed an employee shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, or linens; unwrapped single-service or single-use articles; or other items needing protection can not result.

3.2(c) Observed raw bacon being stored over cheese and butts in the walk-in cooler. Discussed food shall be protected from cross-contamination by separating raw animal foods from RTE foods. *CRITICAL *CORRECTED

3.2(v) Observed back stand-up pizza freezer and white stand-up freezer with an accumulation of ice. Discussed food shall be protected from contamination that may result from a factor or source not specified under paragraphs (A) to (X) of this rule. Please de-frost these freezers.

Inspected by Brittany Witzel	R.S./SIT # 16-4147	Licenser OCHO
Received by Amber Broerman	Title	Phone

Name of Facility E+R's	Type of visit C3S	Date 4/27/18
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Violation(s)/Comment(s)

3.4(G) Observed 2 bags of lettuce in the walk-in cooler without date-marks. Discussed all RTE, TCS foods shall be date-marked after 24 hours and used/discarded by the seventh day. Also, observed 2 salad dressing bottles with a use-by date of 2/28/18. Discussed a FSO may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date for safety. This is to prevent the growth of bacteria. PIC date-marked lettuce and disposed of salad dressing bottles. *CRITICAL* CORRECTED

4.5(A) Observed an accumulation of grease built-up in the area of the fryer. Discussed non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please clean this area

4.8(E) Observed multiple single-use and single-service articles on the floor. Discussed cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored at least six inches above the floor.

5.1(S) Observed both men and ~~men~~ women's restroom sinks not draining properly. Discussed a plumbing system must be maintained in good repair. Please address this issue.

** Discussed if the pizza prep table does not get refilled entirely everyday than date-marking must occur.

Inspected by <i>Brittany West</i>	R.S./SIT # 16-4147	Licensors OCHD
Received by <i>Amber Biverman</i>	Title	Phone