

State of Ohio
Food Inspection Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Source Point	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number NFRY-9DSTZZ	Date 7-Jan-2019
Address 800 Cheshire Rd		City/State/Zip Code Delaware OH 43015	
License holder Source Point	Inspection Time 120	Travel Time 0	Category/Descriptive Non-Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point	Follow up date (if required)		Water sample date/result (if required)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	OUT	Proper cold holding temperatures
Employee Health			23	IN	Proper date marking and disposition
3	IN	Management, food employees and conditional employee; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	IN	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	OUT	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	IN	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	OUT	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public Health Interventions are control measures to prevent foodborne illness or injury.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	IN	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (6/18)
 AGR 1268 Ohio Department of Agriculture (6/18)

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GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN =In Compliance OUT =Out of Compliance N/O =Not Observed N/A =Not Applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	N/A	Pasteurized eggs used where required	54
			OUT
			Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55
			IN
			Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		Physical Facilities	
40	IN	Proper cooling methods used; adequate equipment for temp control	56
			OUT
			Non-food contact surfaces clean
41	IN	Plant food properly cooked for hot holding	57
			IN
			Hot and cold water available; adequate pressure
42	OUT	Approved thawing methods used	58
			IN
			Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59
			IN
			Sewage and waste water properly disposed
Food Identification		Administrative	
44	IN	Food properly labeled; original container	60
			OUT
			Toilet facilities: properly constructed, supplied, cleaned
Prevention of Food Contamination		61	OUT
45	OUT	Insects, rodents, and animals not present/outer openings protected	
			Garbage/refuse properly disposed; facilities maintained
46	IN	Contamination prevented during food preparation, storage & display	62
			OUT
			Physical facilities installed, maintained, and cleaned
47	IN	Personal cleanliness	63
			IN
			Adequate ventilation and lighting; designated areas used
48	OUT	Wiping cloths: properly used and stored	64
			N/A
			Existing Equipment and Facilities
49	N/O	Washing fruits and vegetables	
Proper Use of Utensils		65	N/A
50	OUT	In-use utensils: properly stored	
			901:3-4 OAC
51	IN	Utensils, equipment and linens: properly stored, dried, handled	
52	IN	Single-use/single-service articles: properly stored, used	
53	N/O	Slash-resistant and cloth glove use	
			3701-21 OAC

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. *Dried food on a spatula in a drawer and on the can opener blade. *Staff took these items to be cleaned during inspection. (critical control point)	X	
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. *Cheese and chicken salad holding over 41 degrees on salad bar. *The salad bar items are out for 2.5 hours and discarded at the end of the day. (critical control point)		
28	3717-1-07.1(A)	C	Observations: Improper storage of poisonous or toxic materials. *Chemical bottles stored under water pitcher sink with water pitchers during inspection. *Chemicals moved during inspection. (critical control point)	X	X
42	3717-1-03.4(C)	NC	Observations: TCS foods not properly thawed. *Fish received frozen in ROP thawing in the package in the walk in cooler. *Staff removed the fish from the package during inspection.	X	
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. *Gap at both sets automatic doors in driver area. *Gap at double doors closest to the elevator.		X
48	3717-1-03.2(M)	NC	Observations: Improper use and/or maintenance of wiping cloths. *Wiping cloth laying on cart at serving line. *50ppm of quat in wiping cloth buckets during inspection. *Cloth moved to bucket during inspection.	X	
50	3717-1-03.2(K)	NC	Observations: In-use utensils improperly stored. *Flour scoop laying in flour during inspection. *Staff removed scoop during inspection.	X	
54	3717-1-04.4(A)(1)	NC	Observations: Equipment and/or components not maintained. *Broken corner on the top of the walk in freezer door leading into the driver area. *Floor in the upstairs main walk in cooler and the basement walk in freezer are no longer in good repair.		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. *Build up on shelves in the walk in coolers and freezers.		
60	3717-1-05.4(H)	NC	Observations: No covered receptacle in women's restroom. *No covered receptacle in staff restroom in kitchen.		
61	3717-1-05.4(F)(1)	NC	Observations: Outdoor refuse containers without tight fitting lids, doors, or covers. *Top and side lid on trash dumpster is no longer tight fitting.		
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. *Dried food and debris on the floor throughout the kitchen in hard to reach areas.		X
62	3717-1-06.4(F)	NC	Observations: Mops dried improperly. *Mop laying in mop bucket in dry storage room. *Mop hung on hook near mop sink to dry during inspection.	X	
62	3717-1-06.4(N)	NC	Observations: Unnecessary or nonfunctional items and /or litter on premises. *Many pieces of equipment in basement no longer used & not planning to use.		X

*Staff are now training volunteers before they begin working in the kitchen or delivering. There is written record of this training.

*The cold temperatures on the salad bar may be addressed by trying a few different things including freezing empty metal pans prior to placing cold product in them for service and ensuring that any cold product is 41 degrees or below prior to placing out for service. If this continues to be an issue then a written plan will need to be submitted to the health department stating how the TCS foods will be held using time instead of temperature. This involves tracking times and once the food is removed from refrigeration it is not permitted to return to refrigeration to be used later.

VI - TCS Food: TCS foods were not being held at the proper temperature.

X - Chemical: Observed toxic materials improperly identified, stored and used.

VII - Protection from Contamination: Equipment food-contact surfaces or utensils are dirty.

Comments related to the Critical Control Point Inspection (Item 35) are listed below. Note: Positive observations are indicated by the element number and the letter P.

Person in Charge	Date 7-Jan-2019
Sanitarian Melissa Adams	Licensors Delaware General Health District

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